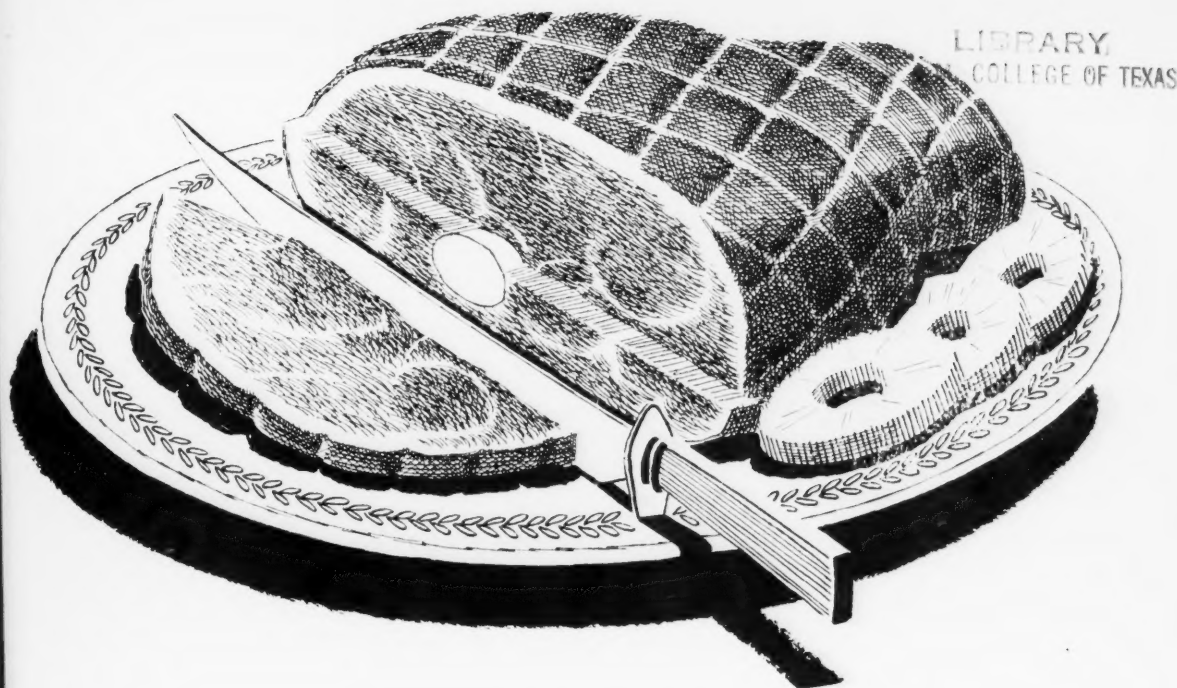


THE NATIONAL

JULY 17, 1954

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



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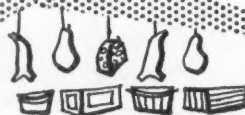


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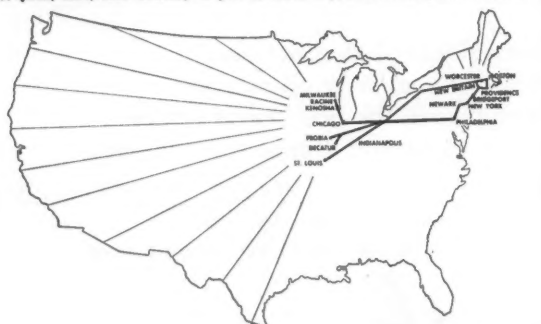
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THE NATIONAL

Provisioner

VOLUME 131

JULY 17, 1954

NUMBER 3

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DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*

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THE NATIONAL PROVISIONER

News and Views

THE NATIONAL

PROVISIONER

VOL. 131 NO. 3

JULY 17, 1954

The Industry's Service

The PROVISIONER'S DAILY MARKET AND NEWS SERVICE has been variously described by the uninformed as a "buyers' sheet," a "sellers' report," a "big packer publication" and a "small packer report."

As a matter of fact it is none of these; it is an independent price reporting service for the entire meat industry. The DMS is owned and operated by The National Provisioner, Inc., and no part of that corporation is owned or controlled by any organization or group in the meat field.

The "yellow sheet" has never served the interests of one segment of the industry; instead, it has endeavored to supply all with the impartial and accurate information so vital to intelligent operation and informed competition. We believe its growth in a quarter of a century from a handful of subscribers to a national industry-wide readership constitutes good proof that the publication has given its readers what they paid their dollars for—accurate and unbiased market facts.

The degree to which a market report is "representative" depends on one factor other than the efforts of its staff. This is the factor of cooperation by buyers, sellers, brokers and others in supplying the editors with honest information about the transactions which take place hourly and daily. Happily, most of the principals in the meat business do recognize the overall value of mutual cooperation and do volunteer the facts or make them available to DMS staff members.

In closing this series of editorials, we repeat a statement from last week's installment:

As a thermometer measures the temperature, so does the DMS reflect the price levels; it's up to the reader to use the information to his best advantage.

Meat and Vegetable industry leaders joined forces this week to move the unusually plentiful supplies of beef and vegetables in prospect for this fall. They agreed at a Chicago meeting to center efforts on a nationwide beef-and-vegetable campaign from September 30 to October 9, featuring economy combination dishes such as beef stews and pot pies.

The beef stew promotion will be followed by special campaigns to boost consumption of hamburger and pot roast. Tentative schedules for the latter drives, set up so all interested groups can plan their product advertising and promotion activities to coincide, are: Hamburger, October 14-23; Pot Roast, October 28-November 6, and Hamburger (again), November 11-20.

Representatives of food distribution industries and the National Restaurant Association pledged full merchandising support to the drives, coordinated by the American National Cattlemen's Association. Also cooperating will be the National Live Stock and Meat Board, the American Meat Institute and the USDA. The United Fresh Fruit and Vegetable Association and the Vegetable Growers Association will participate in the beef stew campaign. Hamburger, sausage and canned meat also will be promoted extensively by meat industry, restaurant and grocer groups before the official kick-off date for the concentrated drive.

Ninth Annual Meeting of Western States Meat Packers Association next year will be held on February 15, 16, 17 and 18 in the Palace Hotel, San Francisco, the board of directors decided at its meeting late last week. The directors also elected T. G. Sinclair, Carstens Packing Division of Hygrade Food Products Corp., a director to succeed Thomas Carstens, who has resigned. In other action the board approved the draft of a bill to be introduced in the California legislature next year which would allow packers to recover funds spent on cattle condemned as unfit for human consumption, and adopted a uniform loss and damage claims proposal to be submitted to the Western Trunk Line Railroads for consideration. Next meeting of the board will be September 17 at the Biltmore Hotel in Santa Barbara, Calif.

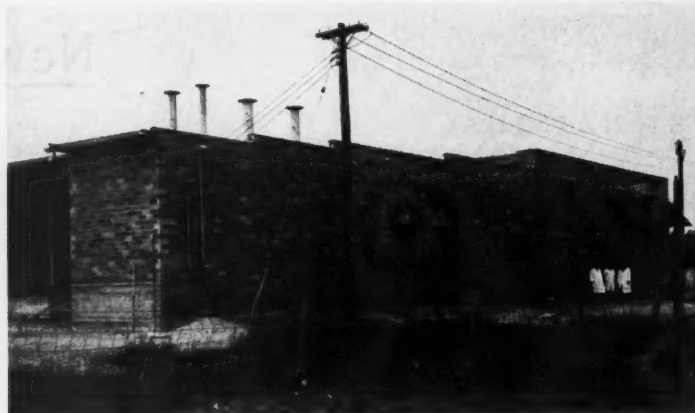
Appetite appeal is the all-important factor considered by the American homemaker when she goes shopping for meat, according to the National Live Stock and Meat Board, based on the results of a survey conducted by its field staff among thousands of homemakers in six representative cities. The women were asked which of the three factors—"ease of preparation," "price per pound" or "appetite appeal"—influenced them most when buying meat.

Fifty-seven per cent voted for "appetite appeal"; 36 per cent said that the price per pound was of greatest influence, and about 7 per cent voted for "ease of preparation." In another phase of the survey, 74 per cent of these same homemakers were found to believe correctly that the nutritive values were about the same for economy cuts of meat and higher-priced cuts.

A Bill Authorizing the Disposal abroad of about \$1,000,000,000 in U.S. agriculture surpluses over the next three years has been signed into law by President Eisenhower. The President said the bill (S 2475) will "lay the basis for a permanent expansion of our exports of agricultural products, with lasting benefits to ourselves and peoples in other lands." The CCC surpluses are to be sold to friendly nations for foreign currencies, which then could be spent for various programs favored by the U.S.



J. E. Ness, president; William Ness, manager, and Walt Zak, sales manager, in front of plant.



OVERALL view of plant. Lighter brick shows extent of sausage-cooler addition.

New Venture for Small Town Plant



SAUSAGE MAKER Emil Distel inspects stuffing cock on new equipment in complete new sausage manufacturing room.



IN THE CURING room pumped hams are finished off with hand rubbing and placed in wooden bins to cure.



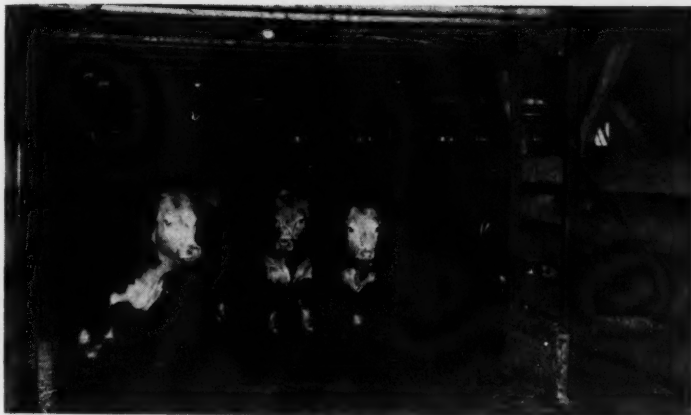
HAMS ABOUT to leave instrument-controlled smokehouse are inspected by Walt Zak.

BACK in 1920 J. E. Ness, a senior teamster for one of the large meat packers, had the opportunity to drive a new fangled motor truck then being introduced to branch house delivery operations. Temerity caused him to decline.

He soon regretted his lack of boldness for the teamsters were paid on a tonnage basis. On heavy Friday and Saturday deliveries the "motorized wagon" made four to five trips for every one made by Ness with his "reliable dobbin."

The lesson was well taken. In 1921 Ness had the opportunity of entering the butcher business in partnership with his brother in the small town of North Judson, Indiana. He left the security of his teamster job and learned the skills of over-the-counter selling.

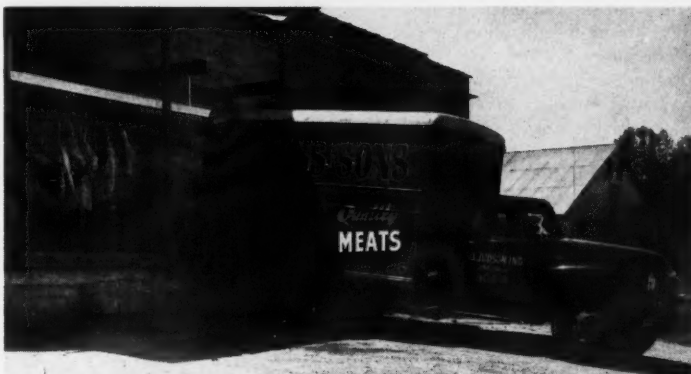
Ness reminisced about the art of retail butchering, in terms of selling stock available and still retaining a pleased customer, and noted that this art is vanishing.



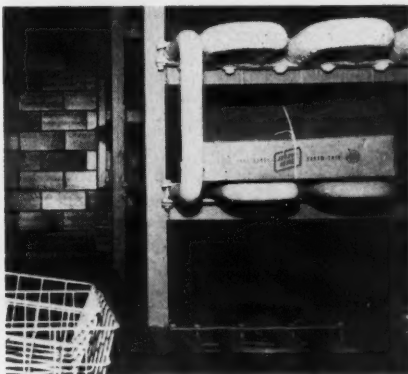
WELL LIGHTED, dry and airy, new livestock building provides modern facilities for holding and feeding cattle until they are ready for slaughter.



BEEF QUARTERS are selected for plant grading by Zak and young Ness.



NESS' TRUCK IS LOADED for delivery run. Plans call for enclosing of this dock and construction of a new one at rear of plant.



VIEW OF direct expansion pipe coil rack used to freeze product in sharp freezer.

The butcher shop passed into Ness' control when his brother died. In 1928 he built a small slaughter plant on the outskirts of town. The plant was rebuilt in 1947 when his son, William, and son-in-law, Walt Zak, returned from the service and the firm became J. E. Ness & Sons. The kill was stepped up to 25 head of hogs and 125 head of beef per week. Young Ness became plant manager and Zak sales manager.

In the past year a new addition housing complete sausage manufacturing, processing and chilling facilities, has been constructed. Ness said the firm had expanded to the point where it became necessary to utilize various fancy meat products and push an occasional slow moving cut to retain farmer good will. He reasoned that a small kitchen of about 15,000 lbs. per week was both a necessary and an economical supplement to the firm's slaughtering operations.

The sausage line is expected to supplement fresh meat sales in the community. Original plans call for

production of a limited number of basic items such as frankfurters, bologna and fresh pork sausage.

Fresh meats, particularly beef, are the mainstay of the firm's business, according to Walt Zak. Aggressive selling is the keynote of his sales program. Even with the limited number of head slaughtered per week, the firm has its own three grade grading system. The grades are Supreme, Excellent and Economy. Zak said that a price differential can be obtained from the retail trade if quality standards are adhered to rigidly and there is no effort to grade upward just to fill an order for a grade better than the cooler might contain at the moment. If he gets the benefit of lower prices on the lower grades, the retailer will pay the normal premium for the better grades, Zak asserted.

In delivery operations, Ness said, the firm pays its drivers on a tonnage percentage. This has paid off, not only in terms of better service for the customer, but also in greater sales for the firm. The driver in the ar-

rangement has personal incentive to do a good job. He'll take the time to place the product properly in the butcher's cooler and will be alert to selling more product.

The new addition, constructed of glazed tile, has a sausage kitchen equipped with a Chop-Cut, mixer and stuffer furnished by Cincinnati Butchers' Supply Co. The equipment, along with the Koch stuffing table, is aligned alongside one of the glazed tile walls to permit orderly movement of product through this manufacturing cycle.

The sausage department has been connected with the main cooler in which product is held and boned and the department also extends into the smoking area.

The plant has two, three-cage houses which are heated and smoked by a Koch Smoke Tender unit. Completely automatic, the units provide the desired temperature and smoke. The house has Minneapolis-Honeywell controls.

Flanking the sausage manufactur-



SETTING ON smoke-heat generating unit is adjusted by Emil Distel.



JOSEPH HOMAN, plant engineer, adjusts setting for packaged refrigeration units.



OFFICE MANAGER Edna Dolezal makes recapitulation of sales tickets.

ing room is a series of coolers including a room equipped with a Grif-fith pickle pump scale, a smoked meats cooler and a blast freezer of 15,000 lbs. capacity.

In the curing room the firm racks its pumped product and finishes the cure with hand rubbing. William Ness said this procedure, while requiring more plant space for a given volume, assures a uniform cure for product.

In its blast freezer, installed by York, the firm uses banks of direct expansion piping to form a shelving on which to hold and freeze product very rapidly. While product can be moved into the freezer through Butcher Boy doors with which the various coolers are equipped, there also is a package door through which boxed or wire basket lots of product can be removed

with lesser heat loss to the freezer. The piping can be defrosted in alternate rows through utilization of hot compressor gases.

The other refrigerated rooms are equipped with Busch unit coolers.

To augment the refrigeration needs of the expanded operation, the plant installed three additional York package units with a total capacity of 13 tons. Ness also has added a 75-hp Econo Therm packaged gas-oil fired boiler for the additional steam demands.

The wall insulation of the new addition is Palco wool in a 4-in. thickness. Ceilings and floor have 6 in. of cork insulation. In its newly installed refrigeration and smoking equipment room the firm uses Zeolite for insulation because of the products'

weight and fireproof properties.

Within the past year Ness also has constructed an aluminum sheeted livestock holding barn with a capacity of 250 head of beef. The highly reflective building material and an attic keep the barn cool and permit normal holding and resting of animals before slaughter. Floors are concrete, drained and water is piped in. The barn allows management to buy livestock well in advance of slaughter, a necessity when a plant depends on a local area for its livestock supply.

Future plans call for enlargement of the front loading dock and inclusion of rendering facilities. E. J. Ness is confident that the willingness to venture, coupled with a sound knowledge of work day experience, will assure the firm steady progress.

Field Research Program On Meat Type Hogs Set

The U. S. swine industry, in recognition of a continuing problem of surplus fats and an increasing demand of shopping housewives for leaner pork, is launching a field research program this year to develop methods for identifying superior swine breeding stock, the U. S. Department of Agriculture reported recently.

This decision was reached in a meeting at Urbana, Ill., attended by USDA and state college personnel, representatives of the swine record associations and of the American Meat Institute. The program will be carried on cooperatively by these groups as part of an overall swine improvement program.

Under the projected program each breed record association will be represented by four purebred herds. Selection will be on the basis of breeders' interest and willingness to cooper-

ate for two years, number of animals available in the herd, availability of scales, and location. Pigs will be weighed, graded for conformation, fatness and backfat thickness on the live hog at 180-230 lbs. (Backfat thickness is highly correlated with changes in carcass quality of individual hogs.) Work will involve barrows, gilts and boars, because sex influences backfat thickness.

At least five hogs from each herd will be slaughtered in order to obtain reliable carcass data. Records will be analyzed to determine variations in backfat thickness and usefulness of the measurement as a prediction of carcass merit. Carcass measurements of the sample slaughtered hogs will be made available by cooperating packers and marketing agencies. Observations in the second year of the program will be made to determine usefulness of the measurements in a breeding program. Records will be available to cooperating breeders.

MIB Memorandum No. 205 On Beef Curing Pickle

A new MIB Memorandum, No. 205, dated July 1, permits the adding of ascorbic acid or sodium ascorbate to the curing pickle for beef briskets and other beef cuts in amounts not to exceed 7½ oz. of ascorbic acid or sodium ascorbate to 100 gallons of pickle. Marking and labeling to show the addition of these materials will not be required.

Armour Plant Struck

Armour and Company's Chicago plant was idled Tuesday and Wednesday by a strike of 4,000 production workers. The strike, which got underway Monday when 1,000 left their jobs, was the result of a dispute between the company and Local 347, United Packinghouse Workers of America, CIO, over the work loads of oilers in the company's power plant.



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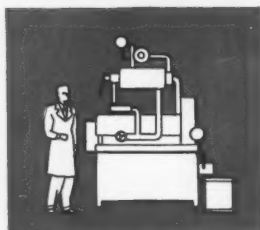
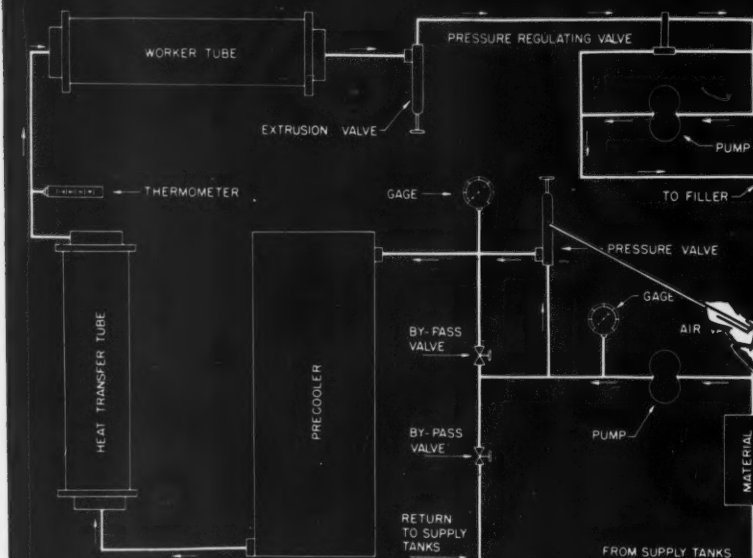
Artwork and plates for these Self-Service Pak cards are available at nominal cost on a restricted territory basis. Write for samples and details.



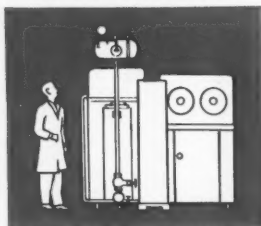
Votator®

LARD PROCESSING APPARATUS

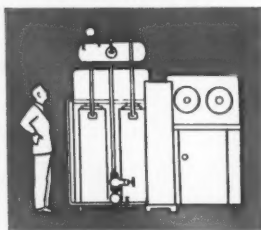
Flow diagram for system using 5000 lbs. per hour VOTATOR Lard Processing Unit



3000 LBS./HR. UNIT



5000 LBS./HR. UNIT



10,000 LBS./HR. UNIT

High Speed Processing

...YOUR KEY TO BETTER LARD

In a matter of seconds, VOTATOR Processing Apparatus transforms rendered fat into finished lard. Its high speed chilling, plasticizing and extrusion . . . all in one operation . . . results in a snowy white, creamy smooth texture . . . virtually devoid of separation.*

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The **GIRDLER** Company
A DIVISION OF NATIONAL CYLINDER GAS COMPANY
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Operations



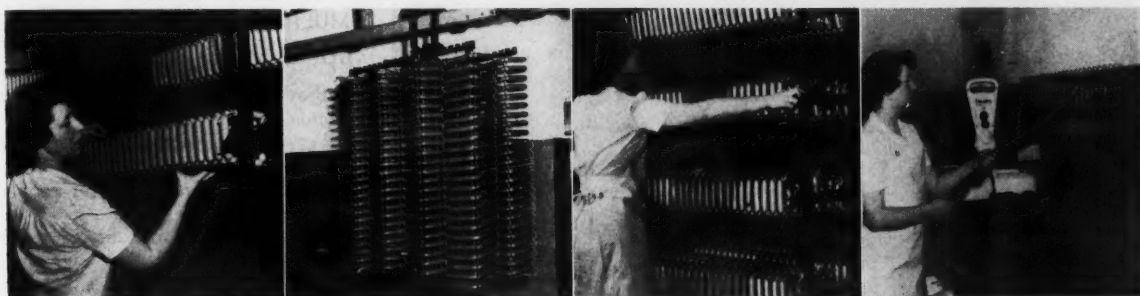
REEL is placed in stand . .

READY to make first link . .

ROTATE reel, insert, twist . .

SNUBBING the empty end . .

Link and Smoke Franks on Stainless Steel Reel



PLACING "Twistick" on cage . .

SPACE saved by vertical hang . .

COMPLETE processing on reel . .

UNWINDING franks from reel . .

A FOUR-CORNERED reel of stainless steel wire which does two jobs — speeds hand linking of frankfurts in artificial casings and acts as a vertical or horizontal smokestick — is being employed by a number of West Coast and some midwestern processing plants.

"Twistick" was developed by A. L. Harman of Port Angeles, Wash., in his own meat processing plant and its use is demonstrated by Miss Marjorie Stovall of his staff who has hand-linked as high as 700 lbs. per hour with the unit.

The reel is 42 in. long to fit the conventional smokehouse cage. In sectional view (see first photo) the reel is cross shaped and stainless steel wire bent in rigid loops and eyelets runs longitudinally from the point of one end cross to the other to form the linking frame.

In linking the "Twistick" is placed so that its square hubs rest in V-shaped bearings on a collapsible metal stand. A knot is tied in the end of a length of stuffed casing and the knot is placed in the end eyelet of the top-most horizontal wire.

With the operator's left arm resting

on the reel, a slight push makes the reel rotate to bring the next row of eyelets into top position. (The square hubs hold the reel in position.) The operator uses the index finger of her left hand to guide and press the wiener into the eyelet; the stuffed casing is held in the right hand about 7 in. below the uppermost row of eyelets and is given a full twist of the wrist at the linking point.

The operation of turning the reel, inserting the casing at the eyelet and twisting (left at one eyelet and right at the next) is continued until the reel is full and a short length of unfilled casing is wrapped around the end eyelet.

The linked frankfurts on their reel are then hung on the smokehouse cage. The sausage remain on the "Twistick" during smoking, cooking and cooling. The reels can also be hung vertically on any cage for an important gain in smokehouse capacity and a reported improvement in smoke penetration.

After the sausage have been processed, the reel is placed in wall brackets (see final photo) and the linked frankfurts are unwound. The

square hubs moving on the round bracket bearings create enough vibration to untwist the casing and expedite peeling.

Each "Twistick" holds 12½ lbs. of 27 mm. frankfurts. Reels are available for turning out 4- and 5-in. links and also for various sizes of cellulose casings.

Users of the new linking aid report their operators have attained production rates of over 400 lbs. per hour after a few days experience, while inventor Harman states that it is relatively easy to turn out 500 lbs. per hour.

The inventor points out that use of the device results in even smoking because of the uniformity of spacing, and also achieves links of uniform length, a gain in smoke cage capacity, avoidance of unsmoked spots and a straight wiener. Sausage can be stored on the reel without shrinking or wrinkling.

The stainless steel reel is said to be easy to clean and maintain and simple for the worker to understand and operate.

(More Operations on Next Page)



BRUSH CLEANS rust from hoops, then tierces are showered.

Tough Cleaning Tasks Made Easy



MOLDS AND SMOKESTICKS are cleaned with detergent and rubbing pads.

EQUIPMENT cleaning within the meat plant is a many sided operation. The tools, the detergent and the techniques will vary with the product, equipment and usage.

At the M. Rothschild & Sons, Inc., plant, Chicago, a new power cleaning tool is used to clean equipment which formerly required tedious hand operations. J. C. O'Leary, plant superintendent, said the portable tool has saved many hours in the cleaning of tierce hoops and stubbornly pitted galvanized equipment such as sausage trucks. The unit is a tripod mounted "Clean-up Machine," made by Balmar Corp. It has a flexible, shaft-powered head onto which a nylon or stainless brush is mounted. A two-speed water and vapor-proof switch at the head powers the brush at either 1,140 or 1,725 rpm. to knock off any rust on the tierce hoops or embedded in equipment. The power requirements of the unit are light as the motor is only ¼ hp.

O'Leary states the portable power

driven brushes have been most helpful in reducing the amount of labor needed to clean items. Of course, only the hard to clean items that do not lend themselves to normal cleaning techniques are cleaned with this tool. All curing tierce hoops are cleaned with the power tool and then showered. In a like manner any metal equipment, be it a truck, mold, stick, etc., which does not respond to hand cleaning is cleaned with the tool.

(It is the opinion of this writer that a power tool might be useful for performing one of the meat industries major cleanup jobs, namely, the overhead railings in various hot carcass and chill coolers. Rust accumulation could quickly be knocked off the railing which then would be given a white oil coating. Performed on a maintenance schedule, the technique should hold to a minimum the rusting of rails.)

For normal cleanup of its molds and stainless smoke sticks the Rothschild firm uses an Oakite detergent

compound and Kurly Kate stainless cleaning pads. John Genge, curing foreman, states the equipment is soaked in the detergent compound and then the loosened, soiled material is removed readily by light hand rubbing with the cleaning pad.

Stretching the Life of Rubber Products

The following tips concerning the care and maintenance of some rubber products used in the meat packing industry were obtained through the courtesy of The B. F. Goodrich Co., Akron, Ohio. Other rubber products were covered in the NP issue of May 22, 1954.

MULTI-V BELTS

DO:

Provide enough belts of the correct section to carry the load.

Provide sufficient take-up on the drive.

Make sure sheaves are in proper alignment.

Replace badly worn or damaged sheaves.

Keep sheave grooves clean.

Keep belts free from oil and grease, and away from direct sunlight.

Provide enough clearance between belts and guards around the drive so the belts can sag a little without rubbing.

Store belts in a cool, dry, dark place.

DON'T:

Pry or force belts into grooves—release the take-up or remove the sheaves.

Tighten belts any more than is necessary to remove slack.

Use belt dressing on V-belts.

Replace only one or two worn out or damaged V-belts in a set. Replace the belts only in complete matched sets.

Use V-belts on sheaves smaller than recommended in industry standards.

Allow shock loads on a V-belt drive.

TRANSMISSION BELTING (STORAGE)

DO:

Store roll upright and off the floor, supported by a shaft through the core. Store in a cool, dark, dry place.

Keep roll tightly wrapped as re-

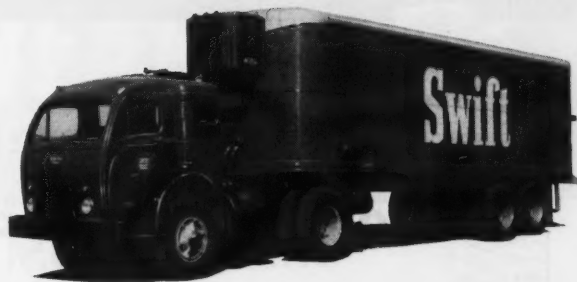
From Pasture to Feed Lots . . * Stockyards to Packer . .

White 3000 design means greater payload . . . more earning power. This White with sleeper cab permits longer trailer for extra capacity in cattle hauls from stockyards to packers and moving cattle from pastures to feed lots. This modern unit is owned by Healy Motor Lines, Fort Worth.



Inter-Plant and Over the road . . *

More payload space cuts distribution cost and exclusive White 3000 functional design features cut schedule time in highway service, improve performance. This unit has refrigerated trailer, sleeper cab for long hauls.

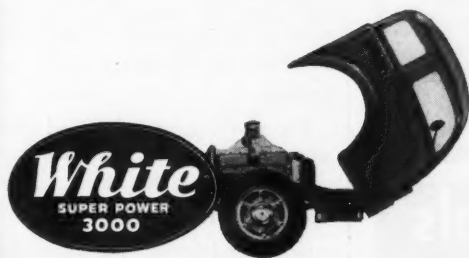


To Retail Outlets . . . *

City and suburban "curb" deliveries go faster at lower cost because of the White 3000 design. Low-bed frame lowers body level and reduces reaching and stretching. Saves space on the street and saves delivery time, too.



*It's the WHITE 3000



No doubt about the delivery advantages of the White 3000 in the food industry. From start to finish, tomorrow's truck today saves delivery time . . . cuts delivery costs.

Find out from your White Representative how the White 3000 is tailored to your exact needs for new efficiency and economy.

There's nothing like the White 3000 for *your* business! Leaders in every industry prove it!

THE WHITE MOTOR COMPANY
Cleveland 1, Ohio

FOR MORE THAN 50 YEARS THE GREATEST NAME IN TRUCKS



REDUCE OXIDATION WASTE



with economical
dbpc[®] antioxidant



• Every year, thousands of dollars worth of food products deteriorate because they are not adequately protected against oxidation. Most susceptible are those foods containing fats and oils, such as lard, shortening, vegetable oils and other cooking agents. Actually, this is waste—waste of money and product. And, it is unnecessary waste.

Food *can* be protected against oxidation . . . and at low cost. Small amounts of **dbpc** (di-tert-butyl-para-cresol, also known as butylated hydroxy toluene)—as little as 1 part in 10,000—will increase stability of texture, color, odor and flavor, effectively protecting against spoilage during manufacture, storage, and use.

Economical **dbpc** antioxidant also protects products used in packaging of foods, such as waxed paper, meat casings, and coated paper board.

dbpc antioxidant is only one of the many synthetic chemicals produced by Koppers. Others include Polystyrene, Styrene Monomer, Resorcinol, Phthalic Anhydride, and Divinylbenzene.

KOPPERS COMPANY, INC.

Chemical Division, Dept. NP-7174, Pittsburgh 19, Pennsylvania



Koppers Chemicals

SALES OFFICES: NEW YORK • BOSTON • PHILADELPHIA • ATLANTA
CHICAGO • DETROIT • LOS ANGELES

ceived from the factory. Remove only enough belting for immediate needs.

DON'T:

Place roll on its side on the floor. Any moisture there will be absorbed principally by the one belt edge, resulting in a crooked-running belt.

CARE OF DRIVE

DO:

Check alignment of the pulleys. This prevents both excessive surface wear and edge damage.

Use pulleys with a face width at least 1 in. greater than the belt.

Clear away all possible obstructions that could snag the belt edge.

DON'T:

Have too high a crown on the pulleys. Maximum normal crown is $\frac{1}{8}$ in. per foot of face.

Let oil or grease get on the belt. Use oil guards or grease seals.

CARE OF BELT

DO:

Keep belt under proper tension—the minimum tension needed to prevent slippage.

Make careful checks during the first hours and days of operation. Most of the stretch occurs then, usually 30 per cent to 40 per cent take-up is needed.

Keep belt clean. Use only recommended solvents—50 per cent ethyl (grain) alcohol, 50 per cent carbon tetrachloride—for removal of oil or grease.

DON'T:

Allow buildup of belt dressing on either belt or pulleys.

Use belt dressing if avoidable. If you must, use a liquid dressing least damaging to rubber compounds. Consult the belt manufacturers. Castor oil is OK. Never use resin.

BELT SPLICING

DO:

Use vulcanized splices wherever possible. They provide greater flexibility, reduce snagging, keep moisture out of the carcass by eliminating cut ends, are stronger.

DON'T:

Use anything but vulcanized splices where reverse bend idlers are used.

* * *

'Eat Beef for Health'

Governor Johnston Murray of Oklahoma has proclaimed September as "Eat Beef for Health Month" in that state.

Australia Stands Pat on Hog Casings Ban for Now

Australia again has refused to remove its import ban on U. S. hog casings, but the country's director of veterinary hygiene has promised to review his decision in August and again in November. The ban originally was imposed because of the presence in the U. S. of vesicular exanthema.

If no new outbreaks of VE occur in the United States, outside the quarantine areas, by November, hog casings probably will be allowed entry to Australia by that date, the veterinary hygiene director said in turning down the U. S. government's June 23 request that the ban be removed.

The Australians gave the following reasons for their action:

"Virus diseases can be transmitted in hog casings, despite saltings, if the animal from whose intestines the casings are made was diseased.

"There cannot be complete assurance that all diseased animals will be detected before slaughter; hence the intestines of diseased animals may go into sausage casings.

"There is, as yet, no assurance that diseased animals will not be found outside the quarantine areas. The two recent outbreaks in Michigan and Arkansas demonstrate that fact, and the rather dramatic circumstances of the discovery of the disease in Arkansas suggests that other outbreaks may go undetected for considerable periods of time.

"The animal health services in Australia, although they include fully qualified individual veterinarians, are not adequately staffed to cope with outbreaks of acute livestock diseases as quickly and comprehensively as are their counterpart organization in the United States."

Eastbound Rates on Tallow Lowered at WSMFA Request

Western States Meat Packers Association has been notified by the Transcontinental Freight Bureau in Chicago that Application C-754 has been granted and publication of the new rates authorized. WSMFA made the application to have the rates reduced eastbound from Pacific Coast points and intermediate points to Groups C C-1, C-3D, D-4E and E6.

The action reduces the eastbound rate on tallow and grease from \$1.30 per cwt. to \$1.28 per cwt., which is equal to the westbound rates the Interstate Commerce Commission forced the railroads to put into effect the first of this year.

Plan Montana Beef Council

Representatives of the Montana Livestock Markets Association and the Montana Stockgrowers Association met recently in Helena to work out final details of plans for a proposed Montana Beef Council to promote the sale of the state's beef products.

C. T. Tad Sanders, secretary-counsel of the markets group, said the two organizations had passed resolutions favoring per-head assessments to finance the projected program. The council will be composed of representatives of the two associations.

Southern Oregon Meeting

The Southern Oregon Meat Packers Association will meet Friday, July 30, at the Elks' Club in Ashland, Ore., L. E. Lusk of Ashland, publicity chairman for the group announced.

Goals of the association are to work as a group to obtain meat inspection and grading in Oregon and to promote and sell more local products in each community. Relationship of packers with locker plants was discussed at the June meeting in Medford.

Future meetings with retailers, the main outlet, are planned, Lusk said.

WEAR-EVER

Aluminum

SMOKE STICKS



TRIANGULAR TYPE —
2 weights, for heavy or light products.



ROUND TYPE —
2 weights, for heavy or light products.

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available in any length you require.

MAIL COUPON TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, INC., 407 WEAR-EVER BLDG., NEW KENSINGTON, Pa.

☐ Have representative see me about your smoke sticks ☐ Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



Merchandising



STORY OF THE LARGEST advertising and sales promotion campaign in the history of Wilson & Co., Inc., is told in this colorful brochure, distributed to Wilson salesmen. The complete advertising schedule is listed along with preprints of most of the ads.

Wilson Launches Biggest Ad Campaign

Details of the largest advertising and sales promotion campaign in the history of Wilson & Co., Inc., Chicago, have been announced by Mark Cox, director of advertising for Wilson. This national campaign will include a great deal of newspaper advertising in both color and black and white, billboards, comic pages, *Life* magazine and a group of four popular, family-type magazines.

Wilson products covered in this campaign include hams, bacon and sausage products, including frankfurters and luncheon meats.

"Our objective," said Cox, "is to achieve blanket coverage of all Wilson markets and thus provide a concentrated sales stimulus throughout our nationwide network of manufacturing plants and sales branches."

The general theme used throughout the campaign is "It's hard to wait when it's Wilson." Already in operation, the program will continue until the end of October. The first of three four-color, page-size ads in *Life* will appear July 26. Wilson frankfurters will be the featured product. Later Wilson hams and Wilson sausage will appear. Newspapers in 53 markets are scheduled to carry Wilson ads prior to the Labor Day weekend. Billboards in 53 markets also will pinpoint Wilson's selling messages on specific products.

Tied in with this advertising sched-

ule is a sales promotion effort concerning Wilson franks. A series of 20 autographed color photos of big league stars in action will be offered to baseball fans. One picture will be in each package of Wilson franks sold during the summer months. One-third page comic supplement ads will be used for ten consecutive weeks in all Wilson plant cities as well as other selected key Wilson markets to advertise these baseball cards.

Conti Packing Offers Picnic Grill Premium

Conti Packing Co., Inc., Henrietta, N. Y., is offering a portable picnic grill, valued at \$9.95 retail, for \$2.98 and four labels from the firm's Copaco brand Frankfurters, Skinless Weiners, Texas Hots, White Hots and other sausage.

The offer is featured in point-of-purchase displays and newspaper advertisements.

New Ad Agency for Meyer

Perry-Brown, Inc., Cincinnati, has been appointed to handle advertising for the Partridge brand of pork and processed pork products of the H. H. Meyer Packing Co., Cincinnati. Trademarked since 1876, Partridge brand will be promoted in newspaper ads and on radio and television.

Jump in Impulse Buying By Supermarket Shoppers Reported in Du Pont Study

Today's average supermarket shopper—the lady with the tote cart loaded with groceries and children—makes seven out of ten buying decisions after she enters the store. She doesn't use a shopping list, and she devotes little more than a minute of her time in buying each item.

These are some of the highlights from Du Pont's new consumer shopping study, "Latest Facts About Today's Shopper in Supermarkets," which also disclosed that women still do most of the food buying. But Dad and the children, the study points out, also influence food purchases.

The seven out of ten buying decisions reported are a definite increase over the two out of three buying decisions reported by a Du Pont study in 1949. Also shown is a significant increase in the average "impulse" buying rate for all foods. It is now 48 per cent, in comparison to the 38.4 per cent figure revealed in 1949. This indicates "store decisions" have expanded with the growth of self-service.

In making the survey, the shopping habits of more than 5,000 shoppers were studied during a normal week, Monday through Saturday, including evenings. They purchased 67,890 items in 250 supermarkets across the country, an average of 12.7 items for each shopper. Shoppers averaged 17.9 minutes buying these items, little more than a minute per item.

Shoppers, interviewed when entering stores, were asked what they intended to buy. All items on the shopper's list (written or mental) were recorded. Each shopper also was asked what brand, if any, she had in mind for each intended purchase. As these shoppers left the stores, all purchases were checked against the original lists. Also recorded was other information such as who does the family shopping and how they buy, household sizes, etc.

Brand Has to Make Passes At Gals Without Glasses

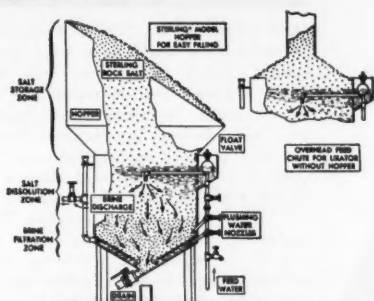
Most women shoppers in supermarkets don't bother to wear their eyeglasses when shopping and, as a result, often-times wind up buying the wrong brands, Walter P. Margulies of Lippincott & Margulies, New

COMPARE

LIXATE BRINE vs. ORDINARY BRINE

	LIXATE BRINE	ORDINARY BRINE
Salt Storage	Above or near the Lixator hopper	In separate piles or bins
Brine Storage	None. Made as needed	In separate vats
Handling Costs	Zero	Cost of labor
Measurement	100% accurate	Guesswork
Saturation	100%	Haphazard
Preparation	Automatic	Cost of labor
Distribution	Piped	Cost of labor

the LIXATE* process for making brine



HOW LIXATOR WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International Salt Company, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

INTERNATIONAL SALT CO., INC. SCRANTON, PENNSYLVANIA

SALES OFFICES: Atlanta, Ga. • Chicago, Ill.
New Orleans, La. • Boston, Mass. • St. Louis, Mo.
Newark, N. J. • Buffalo, N. Y. • New York, N. Y.
Cincinnati, O. • Philadelphia, Pa. • Pittsburgh, Pa.
Richmond, Va. • ENGINEERING OFFICES: Atlanta, Ga.
Chicago, Ill. • Buffalo, N. Y. *Reg. U. S. Pat. Off.

MAKING BRINE need no longer be complicated, inaccurate, costly. Now, thanks to the LIXATE Process, developed by the International Salt Company, you can have brine *automatically*—where you want it—when you want it—at the turn of a valve.

Because this pure brine is *always* 100% saturated brine—because it *always* contains exactly 2.65 pounds of salt per gallon—your brine measurements are always exact—100% accurate.

Hundreds of companies have already saved thousands of dollars, have improved the quality of their products by installing the International Salt Company's Lixate Process. Let International's Industrial Division help *you*. Send the coupon below, today.

INTERNATIONAL SALT COMPANY, INC.
INDUSTRIAL DIVISION, Scranton 2, Pa.

I am interested in knowing what the Lixate Process can do for MY plant. Please have an International Industrial Engineer contact me as soon as possible. I understand there is no cost, no obligation.

FIRM NAME _____

ADDRESS _____

CITY _____ ZONE _____

STATE _____

MY NAME _____

MY TITLE _____

IT'S SIMPLE!

Only four major parts

IT'S LIGHT!

Iron weighs only 8½ ounces

IT'S STURDY!

No delicate parts

IT'S GUARANTEED!

for a full year against burnout



This new hand sealing iron will outperform, outlast and outpackage any iron you've seen!

REPLACEABLE SHOE



Any handy person can change shoe in seconds!

- **Trouble free . . . fewer parts**
Nothing to get out of order
- **Rugged durability**
Nothing short of abuse will harm it
- **Dielectrically correct**
Guarded against shorts and shocks
- **Full year's burnout guarantee**
Genuine Calrod heating element
- **Replaceable shoe multiplies life**
Because of exceptionally long element life

The Great Lakes "LITEWEIGHT" Hand Sealer (8½ ounces light!) is properly angled for fast, practically effortless operation. The ease of use and handling insures good seals with least effort, permits maintaining high packaging speeds because operators do not tire easily . . . make more seals with fewer moves. Ample heat in head to permit continuous use under all operating conditions—one iron does the work of several ordinary sealers. Here's an iron your operators will like, which will make seals your sales department will like, at a low cost YOU will like. Only \$8.75 each for cellophane. Teflon cover for Pliofilm sealing, .75¢. Order now!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

York package & industrial designers, told the annual Advertising Association of the West meeting in Salt Lake City. He said it is becoming increasingly difficult for a shopper to distinguish branded packages in the circus-like maze of self-service displays.

Margulies told the advertisers that they could alleviate these conditions by creating package imagery devices for their products that would make them identifiable in a flash—without too much reading or eye strain.

Advertisers, he said, would do well to devise believable symbolisms for their products and not force the public to remember more brand names than the public has the capacity to absorb.



SCOTSMEN AND OTHER nationalities throughout the world have been enjoying canned Scotch Haggis for many years. R. D. Waddell, Ltd., Glasgow firm which has produced the product that length of time, has informed The National Provisioner. And to back up his statement, J. L. Dawson, sales manager, sent along a sample of the 1-lb. size (shown above) with its Tartan label and Cairngorm Brooch trademark. The product also is put up in 3-lb. cans. Ingredients, which are packed in sheep bags, include plucks, beef suet, Scotch oatmeal, liver, onions, barley salt and spices. Cooking directions say to remove the bag from the can and put in boiling water for one and a half hours so that's what the NP staff did. On "taste panel" below (l. to r.) are: Edward R. Swem, editor; Betty Stevens, associate editor, and Alice Ropchan, editorial secretary. The fact that another Scottish company, R and H Turnbull, Ltd., Bridge of Allan, had begun canning Haggis was reported in the NP recently.



GAIR can help

PROMOTE YOUR PRODUCT



With eye-appeal **PRINTING**

Attractively printed Gair shipping boxes double as sales promotion aids—giving prominent display to brand names while traveling through the channels of distribution. Prospects along the way—from factory to warehouse, to store, to home—see these sales messages.

Look around. You'll notice that products from paints to peanuts, from soaps to stoves carry colorful, well-printed identification on their shipping boxes.

What about yours?

Remember, this traveling display is economical. You own the "billboards". . . for just the cost of plates and printing you add a strong link to your promotional chain.

To learn how your shipping box can double as a sales promotion aid, check with the Gair plant nearest you. Learn, too, how Gair's assured supply source, engineering ability and delivery service help give you the best in corrugated or solid fibre shipping boxes.

Ask for a copy of the *Shipping Case Handbook*.

GAIR CONTAINER PLANTS:

CAMBRIDGE, MASS. • CLEVELAND, OHIO • HOLYOKE, MASS. • LOS ANGELES, CAL. • MARTINSVILLE, VA.
NO. TONAWANDA, N. Y. • PHILADELPHIA, PA. • PORTLAND, CONN. • RICHMOND, VA. • SYRACUSE, N. Y. • TETERBORO, N. J.



GAIR

SHIPPING CONTAINERS
FOLDING CARTONS
PAPERBOARD

ROBERT GAIR COMPANY, INC. • 155 EAST 44th STREET • NEW YORK 17



M-M-M-M GOOD!

Switch to PRESCO seasonings and cures — delight your most discriminating customers with the improved color, texture and flavor of your frankfurters, sausage, bacon, hams and other meat products.

Our advanced scientific and technological achievements in meat processing products and methods give packers the utmost in efficiency, yield and profits.



Among the many products for meat processing originated in our research laboratories are the famous

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE ...HOME OF **PRESKO** PRODUCTS

MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

Since 1877

The Meat Trail...



HERD OF CATTLE is driven through old stone gate at entrance to Chicago's Union Stock Yards, just as on day it was opened June 28, 1879.

Ceremony Marks 75th Anniversary of Old Stone Gate

The 75th anniversary of one of Chicago's most famous landmarks, the old stone gate at the entrance to the Union Stock Yards, was observed in a special ceremony June 28.

WILLIAM WOOD PRINCE, president of the Union Stock Yard and Transit



LOOKING ON as William Wood Prince chips stones from historic arch is Walter Wheeler, oldest employe of stockyards in terms of service.

Co., chipped stones from the historic arch to be made into desk ornaments for President EISENHOWER, Illinois Governor STRATTON, and Chicago's Mayor KENNELLY. They will be inscribed: "Commemorating the erection of the old stone gate to the Union Stock Yards 75 years ago. Chicago landmark and entrance to the world's greatest livestock market."

Among those participating in the

ceremony was WALTER WHEELER, oldest employe of the stockyards in terms of service. Wheeler, who has been on the payroll since 1891, began as assistant to a scaler and has been a claims agent for the past 30 years. In the three decades there never has been a lawsuit from a claim he has handled. Wheeler's father was one of the earliest employes of the Union Stock Yards, having worked there from 1865, the year the yards were opened, until his death in 1889.

Also in the ceremony, a herd of cattle was driven through the gate as on the first day it was opened June 28, 1879. In those days cattle arrived by rail and were driven through the gate to the packing-houses.

The stone arch was constructed as part of a program in 1879 to replace earlier wooden structures throughout the yards.

Soon after the gate was erected, the original iron roof proved too heavy and was replaced. Except for this change, however, the structure stands today exactly as it was built originally.

During the last three quarters of a century, 942,000,000 animals, valued at \$29,000,000,000, have arrived at the gate entrance to the yards. In 1879, 1,216,600 cattle and calves were received, while last year 2,320,000 cattle were sent to the yards.

W. G. Harke to Retire from Swift & Company August 1

WILLIAM G. HARKE will close a career of more than 50 years in the meat packing business when he retires on pension August 1 from Swift & Company, Chicago.

A member of the provision department, Harke joined Swift in 1905 at the age of 16 after working for another meat packing firm for two and one-half years. After a few months in the general office in the Union Stock Yards, he was assigned to the



TALKING OVER OLD TIMES in the meat industry are William G. Harke (right), P. E. Petty, Swift vice president, and H. M. Mulberry, head of the firm's provision department.

post of messenger for the Swift city office in the old Councilman building at Jackson and La Salle.

Later he became an assistant to the member of the Chicago Board of Trade who followed Swift business, and in 1924, he took over this responsibility which he handled for 18 years. His job was to buy and sell lard and soy beans for future delivery to Swift refineries. During this phase of his career he is said to have bought and sold more lard than any living man, "several billion pounds," Harke estimates.

When World War II began, Harke returned to the general office and took over the sale and purchase of primal pork cuts in carload lots to brokers. He has handled this major provision department responsibility for 12 years.

Central Meat Incorporates

GUS WILSON, former owner and now president of Central Meat Co., Inc., 1710 Oakdale ave., San Francisco, has incorporated his business and is taking in former employees as members of the new firm.

Much of the increased activity is

due to the new vice president and general manager, DON DAWSON, who for many years was superintendent of Luce & Co. of San Francisco. The state-inspected Central Meat Co. has been in the process of gradual expansion over the past four or five years. The business is primarily a boning and jobbing operation at present, but the owners have many plans for new activities in the future.

PLANTS

Parrot Packing Co., Fort Wayne, will present its completely new product display line, both pre-packaged and bulk, at a public showing from 2:30 to 5 p.m. Sunday, July 25, at the Exhibition Hall, Allen County War Memorial Coliseum. The firm's new refrigerated trucks also will be displayed. The program will include musical entertainment, refreshments, favors for women and children and attendance prizes.

The Sucher Packing Co., Dayton, Ohio, has bought back the property it occupies at 400 N. Western ave. from SAMUEL BERGSTEIN, retired Cincinnati businessman, who purchased the real estate and equipment in 1951. HARRY SAMLER, president of the firm, said the change in ownership of the real estate makes no change in operation of the business but puts Sucher in a better position to make plant expansions and changes in the future. Repurchase price was \$150,000.

F. W. Shattuck & Co., Inc., New

York City, has filed articles of consolidation with the office of the secretary of state at Albany for the merger of F. W. Shattuck & Co., Inc., and Shattuck Cured Meat Co., Inc. Address of the consolidated firm is 30 Tenth ave., New York City.

JOBS

After more than 20 years in meat sales work, five years of retirement turned out to be long enough for R. B. McCHRYSTAL. He has returned to the industry as sales promotion manager of Coast Packing Co., Los Angeles. The firm, founded by ANTON RIEDER, president, in 1906, has grown to be the largest independent West Coast company slaughtering eastern hogs exclusively. A. C. GRUNDMAN is vice president and general manager. GEORGE C. BAKER is sales manager. McChrystal formerly was associated with Luer Packing Co., Inc., Los Angeles, as general sales manager.

PAUL WALKUP, sales manager of The Cudahy Packing Co.'s Denver plant for the past eight years, has been named general manager of the company's plant in Fresno, Calif.

LLOYD D. TOBIN, who recently retired as chief of the federal meat grading section after 30 years of continuous service, has joined B. Schwartz & Co., Chicago, as head of marketing and sales promotion. Tobin also will function in the same capacity with the Schwartz plants at Denver, Santa Clara, Calif., and Dallas. He

will assume his new duties on July 20 and will make his headquarters in Chicago. The B. Schwartz & Co. organization is now the largest independent boner of beef in the country, according to BENJAMIN F. SCHWARTZ, president of the concern.

HERBERT L. LEAHEY has been promoted to general sales manager of distributive sales for the Chicago plant of the Marhoefer Packing Co., Inc. Leahey formerly handled large account sales for Oscar Mayer & Co. in Miami, Fla.

TRAILMARKS

Members of the Middle Atlantic Renderers Association will have their summer social get-together Wednesday, July 21, at the Shelburne Hotel in Atlantic City, N. J.

DON SMITH, formerly advertising and sales promotion manager of Wilson & Co., Inc., Chicago, has joined the western advertising department of *Everywomen's Magazine*, with headquarters in Chicago.

Kennett-Murray & Lawrence opened an office July 5 in the South Memphis Stockyards. M. T. LAWRENCE is in charge of the firm's activities, handling all classes of livestock, including stockers and feeders. South Memphis is the center of the livestock industry in that area.

The importance of volume in the meat packing industry was stressed by



GOOD FOOD and stimulating conversation were enjoyed by these members of the Natural Casing Institute at the annual dinner during the group's annual meeting June 25-27 at the Shelbourne Hotel in Atlantic City. Paul Rosenfeld, a past president of the Institute,

once again was elected president. He served as secretary last year. Rosenfeld is president of Sayer & Co., Inc., Newark, N.J. The Institute consists of companies which serve the meat packing industry with natural casings.

FRED SIEGFRIEDT, sales manager of the Black Hills Packing Co., Rapid City, S. D., in a talk before the Rapid City Junior Chamber of Commerce. Siegfriedt said the Black Hills firm kills about 6,000 head of cattle and 21,000 hogs annually and plans also to begin processing poultry in the near future.

An honorary degree was conferred upon JOHN HOLMES, president of Swift & Company, Chicago, at Northwestern University's commencement exercises.

Wolf's Packing Co., Evansville, Ind., has opened a barbecue restaurant in that city, known as "Wolf's Barbecue." The firm is owned by CHARLES and NICK WOLF.

PATRICK BRENNAN, a wholesale meat dealer, has become sole owner of the East Buffalo Livestock Exchange bldg. at 1167 William st., center of Buffalo's livestock industry.

Wilson Brokerage of New York City has moved into larger and more modern quarters in the Military Park bldg., Newark, N. J.

DEATHS

A. HASTINGS OLTON, 78, veteran of nearly a half century in the meat industry, died recently in Montclair, N. J., after a severe heart illness. Olton retired in 1946 as manager of Wm. Moland's Sons, Inc., Philadelphia, which he joined as secretary-treasurer in 1924. He entered the meat industry in the services of Swift & Company and worked for Swift for more than 20 years. Olton resigned as manager of Swift's Philadelphia sales unit to become a partner to F. C. ROGERS in the F. C. Rogers Co., provision brokers, in 1919 and served as manager of the company's New York office.

JOHN KOHRS, 81, vice president of Kohrs Packing Co., Davenport, Iowa, before it was sold to Oscar Mayer & Co., died recently after a short illness. He was a partner in Kohrs Cold Storage Co.

WILLIAM KENNEDY IVES, 70, retired manager of the Swift & Co. sales unit in Gadsden, Ala., died recently in Chattanooga, Tenn. Ives also had managed Swift units in Mobile and Birmingham.

Dr. W. L. BLIZZARD, 66, retired dean of agriculture at Oklahoma A & M College, died July 3 after a long illness. He retired in March, 1953, after 38 years at the college. Blizzard

Bemis makes many of the types of bags, covers and other textile packaging supplies you need . . . and the Bemis nationwide network of plants and sales offices puts our service at your elbow. You benefit when you can get so many of your needs from a single convenient source—Bemis.

The diagram illustrates the variety of Bemis products. It features several bags and covers connected by lines to a central point. The products shown include:

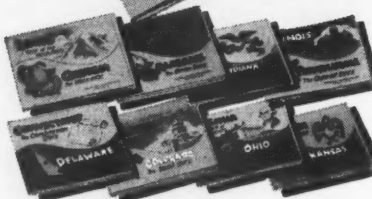
- Bemis Cotton Bags**: A large sack with the Bemis logo.
- Bemis Paper Shipping Sacks**: A smaller sack with the Bemis logo.
- Bemis Parchment-Lined Bags**: A bag with the Bemis logo.
- PARCHMENT-LINED BAGS**: A label pointing to a specific product.
- Other products**: Various other bags and covers are shown, including lard press cloths, ready-to-serve meat bags, cellophane and polyethylene bags, beef bleaching cloths, roll duck, cheesecloth, beef or neck wipes, scale covers, inside truck covers, and delivery truck covers.

The diagram is connected to a large 'Bemis' logo at the bottom right, which is also connected to a line representing a nationwide network of plants and sales offices.

Bemis

General Offices—St. Louis 2, Mo.
Sales Offices in Principal Cities

NEW PACKAGE INSERTS SELL MILLIONS OF WIENERS!



**MADE EXCLUSIVELY FOR
FRANK AND WIENER PACKERS
BY THE WORLD'S LARGEST
Industrial Comic Book Creators!**

Remarkable case histories — In 12 months, 13 packers used 17 million comic books as package inserts, one per package, all produced by us. One wrote of an increase of 300% for the year, another of 58% almost at the start.

Specially made wiener insert campaign — As a result of success of our previous campaign, which had to be folded to fit the package, we have produced a more comprehensive series, tailor-made for wiener packages, containing 25 books.

New 25-book, 16 page, 4-color "Old Glory Series" — Each book tells the story of two states, 24 books for 48 states, plus one book covering the territories. That gives you a 6-months campaign, enough to do a real volume-building job. Get the public asking for your products by name and buying-habits form.

Send today for case histories, complete details and a set of samples of the "Old Glory Series."

Extra advertising value — Entire back page can be imprinted with message about your other products, about other books in the series or your institutional story.

Wm. C. Popper & Co.

"Color Printers Since 1893"

NEW YORK: 148 LAFAYETTE ST.

Phone (A) 6-4450, Teletype N.Y. 1-400

• Offices in other cities •

was known throughout the country as an expert livestock judge.

JAMES J. STANFILL, 67, who worked for Wilson & Co., Inc., for 27 years before his retirement in 1932, died of a heart attack July 5 while returning to his home in Dallas, Tex., from a trip. He served as Wilson district manager in Dallas and in Atlanta, Ga.

WILLIAM T. HARRINGTON, 82, who retired in 1934 as Eastern manager for Swift & Company, died of a heart attack July 4 at his home in Burlington, Vt.

Salina Firm to Stay Open; Union Withdraws Demands

Officials of the C. K. Packing Co., Inc., Salina, Kan., have decided to continue operations because of a petition signed by more than 90 per cent of its employees, **JOHN B. SIMPSON**, vice president and general manager, announced.

As reported in **THE NATIONAL PROVISIONER** of June 26, management had planned to close the five-year-old plant because of wage demands by the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, which represents the firm's 75 workers. The union had asked a flat 10c-an-hour increase plus insurance and health benefits that would have cost the company a total of \$20,000

to \$25,000 a year, which is more, Simpson said, than any small packer could stand.

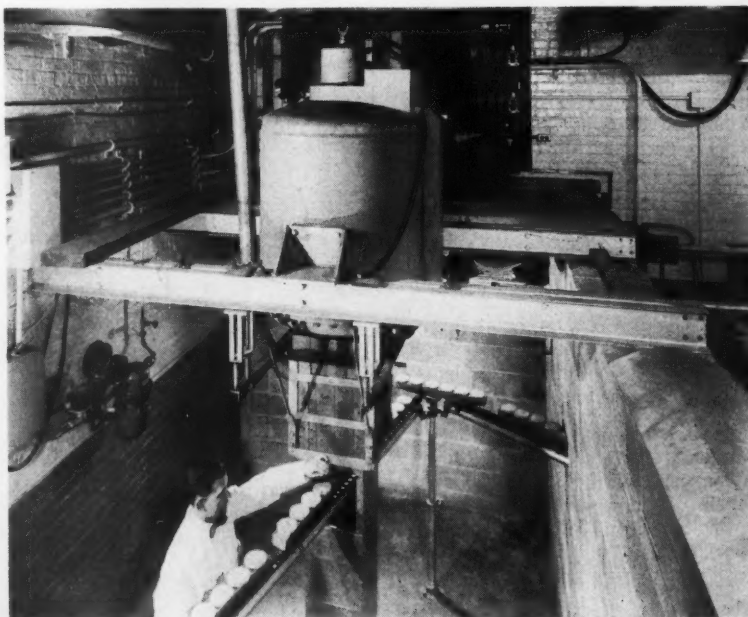
Upon the intervention of **FRED GRIFFITH**, Kansas president of the AFL union, however, the plant's inside workers agreed to revert to last year's contract, Simpson explained. The firm's truck drivers, who are members of Teamsters, Chauffeurs and Helpers, Local 620, were granted an 11c-an-hour wage increase and welfare benefits earlier after a brief strike.

CORRECTION

Canada Packers, Ltd., has no intention of moving its meat processing operations at Charlottetown, Prince Edward Island, to the company's new plant being built in Saint John, N.B., according to **W. R. CARROLL**, vice president of the firm.

"On the contrary, Carroll said, "we have recently spent more than \$300,000 on an addition to our Charlottetown plant to provide for increased operations there."

The processing and warehouse facilities at Saint John are being built in addition to the killing plant which Canada Packers took over from the municipality July 1 of this year on a long term lease. The misinformation about the Charlottetown operation, received by **THE NATIONAL PROVISIONER** from a Canadian correspondent, appeared in the issue of June 19, 1954.



SCIENTISTS OF SWIFT & Company, Chicago, are using this electron beam generator to explore the fascinating possibilities of cold sterilization of meats. According to Swift, there are many problems yet to be solved, and this revolutionary method is not "just around the corner." The electron beam generator is a 1,000,000-volt unit manufactured by the General Electric Co., X-Ray Department, Milwaukee, Wis.

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SIONER

Meat Has High Spot on Dealers' Convention Fare

Chicago will declare the week of July 25 as "Retail Food Week" when independent food retailers from across the nation meet at the Sherman Hotel for the 69th annual convention and equipment exhibition of the National Association of Retail Meat and Food Dealers.

"Design for Volume Maintenance" is the theme of the convention. Practical and most efficient operational procedures for food stores will be spotlighted during the four-day meeting, July 25 through July 28. Panel discussions and actual demonstrations will be conducted by food industry leaders.

Subjects on the full agenda will be new distribution trends, cost cutting techniques, the use of point-of-sale material and the development of profitable non-foods and home-freezer foods departments. A special session will be devoted to the pre-packaging of fresh meats.

Jack Dickie, Tyler Refrigeration Corp., will conduct a meat cutting and packaging demonstration at 2:30 p.m. Tuesday, July 27. "Public Relations for Greater Meat Sales" will be the topic of Max O. Cullen of the National Live Stock and Meat Board at 2 p.m. the same day. "Building a Home-Freezer Foods Department" will be discussed by Norman Chapman, Silver Platter Meat Co., at 2 p.m. Wednesday, July 28.

Among the companies that will provide food or entertainment during the convention are John Morrell & Co., Ottumwa, and Swift & Company, Armour and Company and Darling & Co., all of Chicago.

House Agriculture Group O. K.'s VE Indemnity Bill

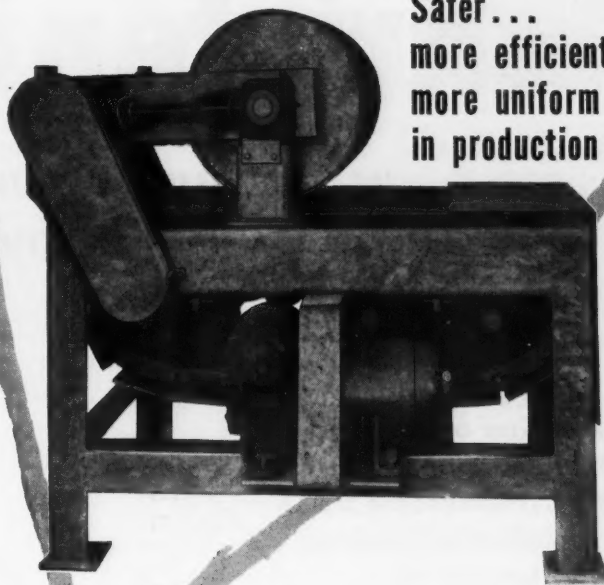
The House Agriculture Committee has approved and sent to the floor a bill (S-2583) to indemnify against loss all persons whose swine were destroyed in July, 1952, as a result of having been infected with or exposed to vesicular exanthema. This bill, introduced by Senator Cordon of Oregon, was passed by the Senate on January 22, 1954.

Under present law, federal indemnities are paid for VE losses that occurred on or after August 1, 1952. Senator Condon's bill will benefit various individuals and packers in Oregon who slaughtered infected hogs in July, 1952, before the Secretary of Agriculture declared the emergency, authorizing federal indemnities to be paid.

JULY 17, 1954

A NEW DUPPS BELLYROLLER

Safer...
more efficient...
more uniform
in production.



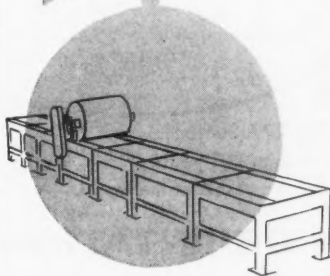
Here is a really important advancement in the economical handling of hog bellies in your plant.

Both the roller and the continuous feed belt on the new Dupps Bellyroller are made of wide checker plate to provide steadier feeding. The roller itself is liquid filled and adjusts automatically to allow for various thicknesses and produces a more uniform product.

The new Dupps Bellyroller is ruggedly constructed of steel all hot dip galvanized—designed to be extremely easy to clean, keep clean.

Dupps engineers have given special attention to safety features. The new Dupps Bellyroller is safe and easy to operate. At the same time the rugged construction cuts maintenance costs to an absolute minimum.

Write us today. We'd like to demonstrate how well the new Dupps Bellyroller will work for you in your plant.



THE **DUPPS** COMPANY
GERMANTOWN, OHIO



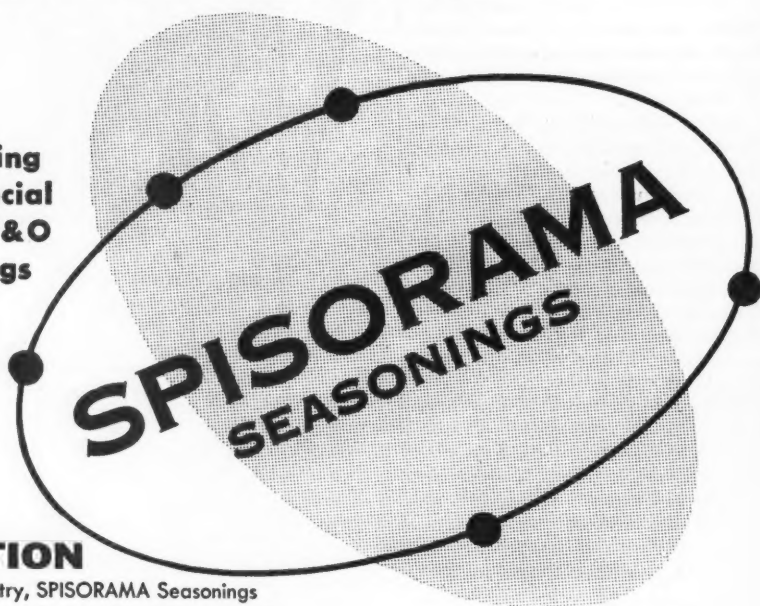
MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

DODGE & OLCOTT INVITES YOU TO

attend a christening!

**IN THE JULY ISSUE OF
THE NATIONAL PROVISIONER**

**We have given our
newest line of flavoring
materials its own special
name...Henceforth D&O
Dry Soluble Seasonings
will be known as...**



IN THE BEST TRADITION

of an old and historic industry, SPISORAMA Seasonings by D & O are the culmination of more than 155 years of background and experience in the spice markets of the world.

WITH A MODERN ORIENTATION

SPISORAMA Seasonings add to the finest in raw materials that essential accent on specific processing for various food applications. Skilled flavor technicians working in the most up-to-date, specially equipped plant and laboratories make the perfect integration of old and new that is SPISORAMA Seasonings.

Our 155th Year of Service



DODGE & OLCOTT, INC.

180 Varick Street • New York 14, N. Y.

Sales Offices in Principal Cities

ESSENTIAL OILS • AROMATIC CHEMICALS • PERFUME BASES • FLAVOR BASES • DRY SOLUBLE SEASONINGS

Research Uncovers New Facts About Meat



SEVERAL research papers of possible interest to meat industry personnel were presented at the fourteenth annual meeting of the Institute of Food Technologists, held at Los Angeles June 27 through July 1. Shore reviews of these papers follow:

WATER-HOLDING PROPERTIES OF BEEF by B. R. Suri and H. W. Schultz, Oregon State College.

The eating qualities of domestic sausage are dependent to a considerable degree upon how much or how well water is "held" in the product. It is commonly believed that meats vary considerably in respect to their water-holding capacities. However, there is a need for scientific data to demonstrate this property of meat and the factors which will cause it to vary.

A number of methods have been tried to determine the amount of water held by beef. One of these is a soaking method commonly used to determine the amount of water absorbed by cereal grains; another is a dialysis or osmotic pressure method in which the ability of meat to absorb water across a semi-permeable membrane is measured. But none of these methods gives satisfactory results. However, it was found that if water is mixed with chopped meat and then centrifuged, a separation of the water varies with the sample of meat. Therefore, a method was developed to standardize the centrifuging procedure and thus compare the water absorbing properties of different samples of beef. The validity of this method has been proved statistically.

With the centrifuge method, experiments have been carried out to study the effect of storage, freezing and storage, salt or curing salts on different lots of beef with respect to the water-holding properties. Results show what has been recognized in commercial sausage kitchens: that freezing decreases the water absorption capacity of beef. This effect occurs even in the presence of salt. Fresh beef absorbs more water than the

beef after storage, the amount of water held decreasing with the length of storage.

The water absorption by beef increases as the concentration of the salt (NaCl) or the curing salts (NaNO₃, NaNO₂) is increased. This increase is directly proportional to the salt concentration. However, salted meat stored at 0° F. absorbs less water than that stored at 34° F.

Determinations with different lots of beef indicate that the water held by beef does not seem to relate proportionately to the amount of natural protein, fat or moisture present. Beef from different animals varies considerably in the amount of water that can be held. However, it is very clear that bull meat really does absorb more water than cow meat, and not merely because it frequently contains more protein.

It is suggested that fresh meat should be preferred over stored or frozen meats for the preparation of good quality sausage. The amount of water that can be added to beef in the preparation of good quality sausage does not depend entirely upon the kind and amount of protein content but also upon the fat and moisture content.

DISCOLORATION OF PACKAGED FRESH RED MEAT AND ITS RELATIONSHIP TO FILM OXYGEN PERMEABILITY by Arthur H. Landrock and George A. Wallace, Olin Industries, Inc.

Discoloration in packaged fresh red meat is caused by a number of factors, of which insufficient oxygen is the most important.

The authors have shown that red meat samples kept under optimum conditions at 35° F. are no longer salable after four to five days because of bacteriological and enzymatic changes which are inevitable unless the meat is frozen or subjected to new sterilizing techniques still under study. This maximum shelf life of

four to five days sets a definite limit on merchandising possibilities and eliminates the likelihood of packaging at centralized locations remote from the retail outlet.

Oxygen permeabilities of certain films were determined with 100 per cent R.H. on the "wetable" side of the cellophane, and 52 per cent R.H. on the coated side, simulating actual meat conditions.

ROLE OF ANTIBIOTICS IN ANIMAL AND HUMAN NUTRITION by E. L. R. Stokstad, Lederle Laboratories Division, American Cyanamid Co.

Addition of certain antibiotics to the diet at low levels increases the rate of growth of young animals and the efficiency with which they utilize food. This effect of antibiotics is not obtained in environments from which bacteria are absent, such as in the chick embryo or in "germ-free" chicks, and the effect may be reduced when the animals are kept under highly sanitary conditions. Evidently certain widely-distributed types of antibiotic-sensitive intestinal microorganisms interfere with the utilization of food.

The "wide spectrum" antibiotics produce the most consistent effects in the growth of animals over a range of species. The "dietary" effects reported for antibiotics include improvements in the utilization of food, sparing effects on the requirement for protein and for certain minerals and vitamins, and anti-anemic effects under conditions where a response is obtained to folic acid. The antibiotic growth effect may be obtained when the diet is supplemented with more than sufficient amounts of the known vitamins. The tissues of antibiotic-fed animals are of normal composition.

The practice of feeding certain antibiotics to farm animals is widespread. No untoward effects on public health have resulted; for example, detectable amounts of aureomycin are

MORE RESEARCH on page 36

However you pack bacon

Marathon Packages

Whether you pack bacon by hand or use automatic equipment . . . whether you pack regular or thick-sliced bacon, Canadian bacon or bacon ends and pieces . . . there's a Marathon package in the right style and size to meet your requirements.

Marathon's engineering development and research people work with



Pick Pak Contour



Slit-Contour Pick Pak



Bacon-Saver



Slit-Contour Bacon-Saver



Wallet-Pak



Ask your Marathon representative
for full information and samples
of Marathon's complete line of bacon packages.
Or write Marathon Corporation, Dept. 309,
Menasha, Wisconsin.

...whatever kind you pack

Speed Production!

Marathon Meat Packaging Representatives, who devote 100% of their time to your problems, to give you the most efficient package for your packing method.

And every bacon package made by Marathon is of highest quality Wonder White Board . . . to protect your product fully, to give your brand design extra impact at point of sale.

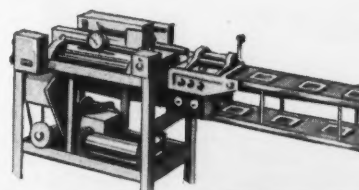
Pick Pak Contour . . . designed to follow the shape of shingled bacon . . . made with a specially blended high-gloss coating for automatic or semi-automatic overwrapping operations. Gives fastest possible production on *Battle Creek, Corley-Miller, Package Machinery, Great Lakes, Hayssen and Hudson-Sharp* overwrap machines.

Slit-Contour Pick Pak . . . specifically designed for new *Speedpak* method of hand overwrapping. Equally adaptable to all automatic operations listed above.

Bacon-Saver . . . for fast, economical hand-packaging of sliced belly bacon or thick-sliced "Country Style" bacon. Bacon-Saver is precision-scored for fast handling . . . has F-style lock for positive closure . . . is a neatly squared, rigid package . . . does not require overwrapping. Bacon-Saver gives you the sales appeal of a transparent package with just *one* hand-packaging operation!

Slit-Contour Bacon-Saver . . . has no sidewalls for faster handling, cuts production time. Less board used gives slightly lower cost.

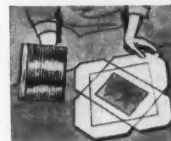
Wallet-Pak . . . a rigid, single-unit package for bacon ends and pieces, sliced belly bacon, thick-sliced ("stacked") bacon and Canadian bacon. Wallet-Pak's clean-breaking scores permit quick folding, easy closing, stepped up production. No overwrapping necessary. Rectangular construction makes Wallet-Pak easy to handle for both packer and retailer, gives good structural protection for product.



automatic overwrap machine



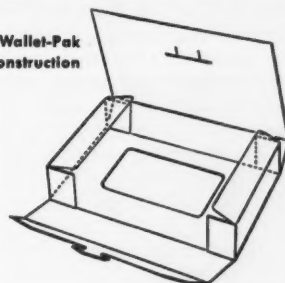
Speedpak equipment



hand-packed Bacon-Saver



typical Wallet-Pak construction




MARATHON
SELL BRANDS • PROTECT PRODUCTS • SPEED PRODUCTION
PACKAGES

not found in meat even when the animals are fed antibiotics at levels far higher than usual. Furthermore, many antibiotics are destroyed by cooking. The daily administration of small amounts of an antibiotic for prolonged periods to children has not been found to have untoward effects. Beneficial results have been reported when such a regime was used with premature infants. Resistant strains of pathogenic bacteria have not been reported to have made their appearance in animals as a result of feeding antibiotics. Reproduction in animals does not appear to be affected by feeding the antibiotics which are used in feeds.

THE NATURE OF CERTAIN QUALITY ATTRIBUTES IN MEAT AS REVEALED BY INFUSION by V. R. Cahill, L. E. Kunkle, Eugen Wierbicki and F. E. Deatherage, Ohio Agricultural Experiment Station and Ohio State University.

The report covers a part of the broad field of study in which these workers are attempting by infusion and other means to determine the possibilities of modifying meat in such ways as to improve certain qualities desired by the consumer. Some of the research on fat infusion and antibiotic infusion has been reported previously in *THE NATIONAL PROVISIONER*.

It was pointed out in the report that studies have indicated (1) that tenderness appears to be a function of the actomyosin complex in skeletal muscle and (2) that processing of meat by infusion of chlorotetracycline at slaughter may be used to retard internal spoilage when refrigeration is delayed. Whole animals have been infused with standard curing solutions to produce corned beef possessing unusual qualities of color, tenderness, flavor and lack of dripping following freezing and thawing. Experiments have also been conducted employing an antibiotic in fresh pork sausage.

These experiments, together with other infusion studies using still different solutions, point to the close interrelationship between the bio-chemistry of muscle proteins and meat quality.

THE PREPARATION AND STORAGE STABILITY OF FREEZE-DRIED BEEF by L. W. Regier, M. R. Emerson, A. L. Tappel, A. Conroy and G. F. Stewart, University of California.

One-inch-thick pieces of beef muscle were freeze-dried by two commercial techniques. Conventional plate freeze-drying was more success-

ful than infra-red radiation. The freeze-dried beef has a pink color and re-hydrates to about 85 per cent of its original moisture. When cooked, the freeze-dried beef was similar to the fresh controls except for a slightly dryer texture and browner color.

During storage at 100° F. the freeze-dried beef undergoes pronounced deterioration. The red color of oxyhemoglobin and oxy-myoglobin is lost during storage by an oxidation of the pigments to methemoglobin and metmyoglobin. Storage in atmospheres containing oxygen induces more rapid deterioration involving unsaturated liquid oxidation and other unidentified oxidative reactions.

Storage stability has been increased by (1) packing in pure nitrogen atmospheres to prevent oxidative deterioration, (2) inpackage desiccation to lower the water content and thereby decrease the browning reaction, (3) conversion of the heme pigments to their stable carbon monoxide derivatives.

TEMPERATURE DISTRIBUTION PATTERNS DURING PROCESSING OF BEEF AT HIGH RETORT TEMPERATURES. by Henryk Hurwicz, Trane Company, and Robert G. Tischer, Quartermaster Food and Container Institute.

An investigation was made of temperature distribution patterns in 300x308 cans packed with round of beef and processed at higher than conventional retort temperatures for short processing times. Experimental temperature distributions during processing of the containers at six retort temperatures ranging from 225-315° F. were determined and found to be in disagreement with the theoretical expectations. The areas of greatest heating lag were found to be displaced from the geometric center of the can and to be located in a doughnut shaped volume in the central horizontal cross-section of the can.

On the basis of the results of this investigation it was concluded that the temperature distributions displaying a doughnut shaped volume of lowest temperatures in the central horizontal cross-section of the 300x308 can are a real occurrence caused by anisotropy of beef and nonuniform initial temperature distribution.

• • • 'Wampum' in K & B Packages

K & B Packing Co. of Denver is getting a lot of attention from youngsters by putting "Western Trading Post Wampum," redeemable for valuable cowboy gifts, in the firm's wiener and bacon packages.

BOOK REVIEW

Meat Cutting Manual by Paul F. Muellet. Ahrens Publishing Co., New York City. 114 pages with 145 illustrations. Price \$2.60.

New methods by which hotels and restaurants can cut carcasses of beef, pork, veal and lamb to obtain greater yields of usable meat, in comparison with retail cutting practices, are described and illustrated.

In the first chapter general information is given which applies to the cutting of all meats. There are also points on safety and rules for the care of the meat block.

The following chapters take up the cutting of lamb, veal, pork and the fore and hind quarters of beef. In each case, the cutting time is given and the diagram of the carcass is marked to show exactly what the yield should be for roasting, broiling, braising, and for other methods of cooking. Opposite the diagram is a table with figures corresponding to those on the diagram, showing exactly what the yield should be from each part of the carcass.

In the chapter on the forequarter of beef, Muellet shows, by means of 25 graphic illustrations, how 50 per cent of a 160-lb. forequarter can result in fabricated ready-to-cook cuts.

The illustrations are numbered so that the correct sequence in cutting may be followed. There are valuable hints on preparation for serving, on carving the cooked meats, on selecting suitable weights and grades, and on getting increased yields on those cuts that have greater customer acceptance.

In the chapter on pork, there is detailed information on curing and smoking. Under beef there are pointers on cured and processed cuts, on meat storage and quick freezing, and on ground beef.

Muellet is chief instructor of the food and restaurant division of the Edison Technical school in Seattle, Wash. He is particularly well known for the savings he has been able to effect by his method of meat cutting.

Get-Acquainted Offer

Full-page ads of Braun Bros. Packing Co., Troy, Ohio, in Eastern Indiana and Ohio newspapers invite consumers to "Get in on Braun's Lunch Meats 'Get Acquainted' Gift Awards!" A free ice tea glass is being given by Westinghouse dealers in exchange for a package insert from any of Braun's 12 pre-packaged luncheon meats. Westinghouse appliances worth \$10,000 also are to be awarded during the summer.

CUT...

meat handling costs!

with

WENDWAY

THE LIGHT PRODUCT CONVEYOR

Cleaner, Quicker Conveying for Wrapped or Unwrapped Meats

Now you can eliminate multiple handling of products, save man hours and floor space. You can have remote controlled efficiency in conveying wrapped or unwrapped meats. Up, over, down and around to any points in your plant. Wendway's steel wire belting is ideal for handling meats up to 20 lbs. per package. It permits free circulation of air from above and below. Does not sag or accumulate fats or grease like ordinary belting. Can be kept highly sanitary with hot water or by direct steam scalding. Available in regular bright basic (lacquered) steel belting for package application. However, stainless steel belting is recommended for unwrapped or processed meats.

Write today for full details on this faster, more efficient method of handling all light meat items.

WRITE TODAY

Gentlemen: Please send me additional information about the Wendway Conveyor as applied to all types of meat handling.

Name

Company

Address

City Zone State

Have a USP Conveyor engineer contact me at once ☐

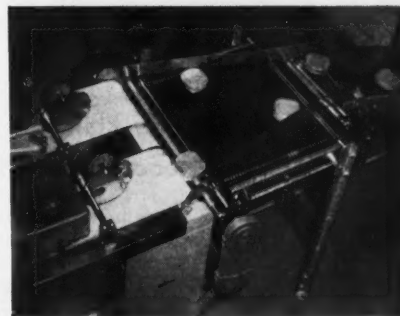
UNION STEEL

PRODUCTS COMPANY

ALBION, MICHIGAN



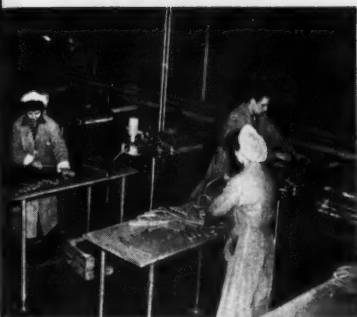
As the sliced cold meats travel by on stainless steel Wendway belting, operator labels each type as they proceed to the automatic package-wrapping machine.



As the cellophane wrapped packages leave the wrapping machine, they are again conveyed on the Wendway system to the box loading station. Wendway Conveyor is synchronized to match production equipment speeds.



End of the line! The processed and packaged meat has travelled from the slicer to the box loading station on Wendway Conveyor in a smooth, steady flow, requiring less handling, less personnel, less equipment and doubling production.



As the frankfurters leave the automatic peeling machines, they drop onto Wendway belting for conveying to boxing station. Frankfurter and processed meat production doubled following the installation of a Wendway Conveyor system.



Frankfurters are inspected as they are Wendwayed to boxing station. Imperfect franks are removed by operator at left while others are more rapidly loaded into cartons for shipment. Special carton racks (above) are also manufactured by Union Steel Products Company.



At 1000 slices per minute, the cold meat emerges from the slicer on Wendway conveyor to be packed, weighed and placed on conveyor's upper tier for travel to labeling and packaging station.





Becwar Packing Doubles in Size

LOU BECWAR, whose favorite sport is duck hunting, and whose favorite occupation is meat packing, has made some major gains in his Becwar Packing Co. plant in Spokane, Wash.

"Last year," said Lou, "I doubled the size of my plant, adding a chill room, killing floor for beef, hogs and lambs, paunch and hide rooms, poultry department, inspectors office and dressing rooms." The kill floor in this federally inspected plant is so arranged that cattle and hogs can be slaughtered at the same time. (See photo at right.)

Throughout the plant the walls are of Portland cement plaster or tile. Floors are concrete with drains in each room so that walls and floors can be washed with a hose.

Since he started in business 25 years ago wholesaling meat, eggs and poultry, Becwar has seen his plant grow into a complete killing and processing organization that serves meat retailers in and around Spokane. In typical sportsman fashion, he's even



carried his love for duck hunting into the business. The Becwar company's product trade name is "Mallard Brand."

Meat Packing Plants in NSC Safety Contest Improve Records at 10-Month Mark

Forty-two meat firms participating in the packers' safety contest sponsored by the National Safety Council worked the month of April with no lost time accidents. This represents 40 per cent of the number of contestants taking active part in this industry-wide safety contest.

The group had a frequency rate of 8.05 for April, the tenth month of the contest year. The ten-month cumulative frequency rate for all contestants was 8.26, down slightly from the nine-month rate of 8.75. Plants working the most manhours with no loss time accidents were Kingan, Inc., Indianapolis, and Swift & Company plants at South St. Joseph and Kansas City.

In Division I, Group A, the large slaughtering and meat packing plants, the April rate of 8.29 was up 24 per cent from the March rate of 6.66. However, because of the large number of manhours worked, the ten-month cumulative rate at 9.08 was up only slightly from the nine-month

rate of 9.00. Seventy-three per cent of the plants in this group had ten-month rates under 10.

Leaders in this division are Swift's Fort Worth plant with 1.65, followed by Kingan at Indianapolis with 1.86 and Swift's South St. Joseph plant with 2.52.

In Division I, Group B, the medium sized slaughtering and meat packing plants, the April frequency rate of 6.33 was down slightly from March's 6.97. The ten-month cumulative frequency rate was 7.28. It is interesting to note that all plants in this division had frequency rates under 20, and 72 per cent of them had rates under 10. The leaders in this group are Wilson & Company plants at Los Angeles with 1.21 and Oklahoma City with 1.52, and Swift's Los Angeles plant with 2.15.

In Division II, Group C, the smaller slaughtering and meat packing plants, the April rate was 6.66, up slightly from March's 6.09. The ten-month cumulative rate for the group

was 9.54. While all the groups showed a ten-month record better than the previous period, this group had lowered its comparative frequency rate by 38 per cent. Definitely, small plants can improve their safety records. In this group four plants still had perfect no accident records at the end of the ten-month period. Fifty-five per cent of the plants had ten-month cumulative safety records under 10. The leaders are the no accident plants of Corkran, Hill and Co., Inc., Baltimore, Plankinton Packing Co., Menominee, Mich., and Swift plants at San Antonio and Perry, Iowa.

The plants in Division II, the processing and manufacturing plants, experienced a sharp increase in their frequency rate. April's rate was 23.25 compared with March's 12.17. The ten-month cumulative rate for the group was 14.00. Leaders in this division were Quaker Oats Co.'s plant at Joplin, Mo., with a perfect no accident record for the ten-month period, followed by Peter Eckrich & Sons, Inc., Fort Wayne, with 4.90, and The Rath Packing Co.'s Dallas branch with 9.17.



Second printing now ready



The Roche brochure
on the use of
ascorbic acid
and sodium ascorbate
in meat products
per B.A.I. memo #194

Demand for our publication on the use of ascorbic acid and sodium ascorbate in meat products has been so extensive that we rushed through a second printing. This is now ready for distribution. If you have not received your personal copy, just ask your Roche representative, or write the Vitamin Division. There is no charge, of course.

Roche ascorbic acid and sodium ascorbate are freely available for easy addition to your meat chop or seasoning; are readily soluble for quick, easy preparation of solutions.

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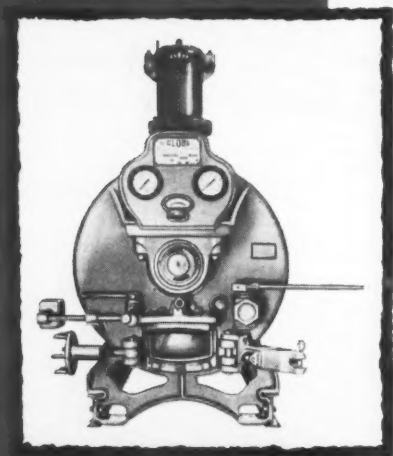
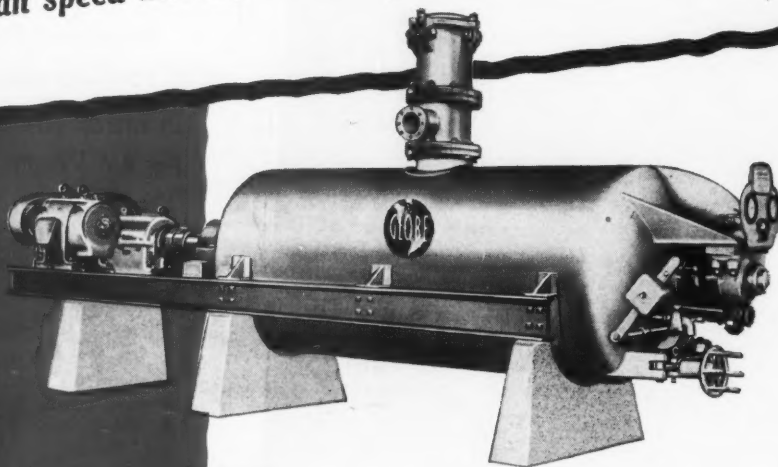
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* Patented



View showing
discharge end,
with "Safety
Discharge Door"
open.



- The "Safety Discharge Door" is an exclusive feature of the Globe Heavy-Duty Dry Rendering Cooker. It provides a one man control and because it is hinged at the top, it can be "cracked" open to a self-locking limiting point, thus preventing door from flying open accidentally when unloading the cooker, and burning operators with hot grease.
- The heavier V-type agitator paddle blades are of cast steel, mounted on a $5\frac{1}{2}$ " SQUARE shaft of high carbon steel to prevent paddles from loosening, give a "plowing action" for better agitation, so the product is thus agitated from both sides of the cooker. Paddles can be adjusted to clear shell by $\frac{1}{8}$ ".
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The **GLOBE** Company

4000 S. Princeton, Chicago 9, Illinois

40 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

Meat Production Drops 7% To Lowest in Months During Short Holiday Week

THE holiday interruption in packer activity and livestock marketing cut sharply into production of meat as total volume dropped to the lowest level in about a year, according to a U.S. Department of Agriculture re-

tion of lamb and mutton declined by a smaller amount. Output of veal was off by 15 per cent.

Production of beef amounted to 172,000,000 lbs., the smallest of any week in a long time, holiday periods

pork to 98,300,000 lbs. as against 111,400,000 lbs. the previous week and 105,600,000 lbs. a year ago when slaughter of hogs was considerably greater. Production of lard dropped to the smallest weekly volume of the year to total 24,500,000 lbs. compared with 28,000,000 lbs. the preceding week and 26,400,000 lbs. in the same period last year.

Production of lamb and mutton, despite a comparatively large drop of about 16,000 animals in the week's kill, fell at a smaller rate to 10,100,000 lbs. from 10,800,000 lbs. the week before and was only a shade larger than the 10,000,000 lbs. produced in the same period of 1953.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended July 10, 1954, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
July 10, 1954	332	172.0	122	16.1	632	98.3	236	10.1	296
July 3, 1954	357	184.9	140	18.5	721	111.4	252	10.8	326
July 11, 1953	304	161.0	132	18.0	691	105.6	280	10.0	295

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
July 10, 1954	945	578	240	132	273	156	90	43	14.2	24.5
July 3, 1954	945	518	240	132	273	154	89	43	14.2	26.0
July 11, 1953	958	530	243	136	269	153	91	43	14.2	26.4

port. Total volume amounted to 296,000,000 lbs. which was 7 per cent less than the 326,000,000 lbs. the week before, but a shade more than the 295,000,000 lbs. produced in the corresponding period of last year.

Output of all classes of meat fell: beef by about 7 per cent and pork by about 12 per cent, while the produc-

tion of lamb and mutton declined by a smaller amount. Output of veal was off by 15 per cent.

Production of beef amounted to 172,000,000 lbs. the week before and was only a shade larger than the 10,000,000 lbs. produced in the same period of 1953.

The short week cut production of

AMI PROVISION STOCKS

Total of all pork meat holdings as of July 3, decreased 12 per cent from stocks reported on June 12, according to the American Meat Institute. Total pork stocks at 262,200,000 lbs. compared with 298,200,000 lbs. three weeks earlier. A year ago these holdings were reported at 327,700,000 lbs.

Total lard and rendered pork fat holdings amounted to 46,700,000 lbs. against 52,500,000 lbs. three weeks before and 106,600,000 lbs. about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

SLIGHT REDUCTIONS IN MINUS HOG VALUES THIS WEEK

(Chicago costs and credits, first two days of the week)

Slight fluctuations in price patterns in live hogs and pork cuts worked in favor of cutting margins on all three classes of the animals the past week. Lower average prices on live hogs more than offset reduced total meat values to do the trick.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
Pct. live	Price per cwt.	Value per cwt.	Value	Pct. live	Price per cwt.	Value per cwt.	Value	Pct. live	Price per cwt.	Value per cwt.	Value
Skinned hams	12.5	50.2	\$ 6.28	12.5	49.8	\$ 6.23	\$ 8.86	12.5	49.7	\$ 6.36	\$ 9.00
Picnics	5.6	33.9	1.90	5.4	32.1	1.73	2.43	5.4	27.3	1.48	2.10
Boston butts	4.2	36.6	1.53	4.0	29.6	1.18	1.72	4.0	28.6	1.15	1.63
Loins (blade in)	9.9	58.4	5.78	9.6	52.4	5.03	7.28	9.5	36.4	3.46	4.90
Lean cuts			\$15.49			\$14.17	\$20.29			\$12.45	\$17.81
Bellies, S. P.	10.9	45.3	4.94	0.3	40.1	3.73	5.42	3.9	35.6	1.39	2.02
Bellies, D. S.				2.1	24.9	.50	.75	8.5	24.9	2.12	2.94
Fat backs				3.1	12.1	.38	.55	4.5	12.1	.55	.76
Jowls	1.7	12.2	.21	1.7	12.2	.21	.31	1.9	12.2	.24	.33
Raw leaf	2.2	17.0	.37	2.1	17.0	.36	.53	2.2	17.0	.37	.53
P.S. lard, rd. wt.	14.7	16.6	2.44	13.2	16.6	2.19	3.12	11.4	16.6	1.89	2.64
Fat cuts & lard			\$ 7.96			\$ 7.37	\$10.68			\$ 6.56	\$ 9.22
Spareribs	1.6	48.4	.77	1.6	31.1	.50	.72	1.6	26.6	.43	.59
Reg. trimmings	3.2	18.1	.54	2.9	18.1	.52	.76	2.8	18.1	.51	.75
Feet, tails, etc.	2.0		.24	2.0		.24	.34	2.0		.24	.34
Offal & misc.			.75			.75	1.06			.75	1.06
TOTAL YIELD & VALUE	68.5		\$25.79	69.5		\$23.55	\$33.85	70.5		\$20.94	\$29.76
			Per cwt. alive			Per cwt. alive				Per cwt. alive	
Cost of hogs			\$24.37			\$24.13				\$23.00	
Condemnation loss			.13			.13				.13	
Handling and overhead			2.06			1.82				1.06	
TOTAL COST PER CWT.			\$26.76			\$26.08				\$24.79	
TOTAL VALUE			\$39.07			\$37.52				\$35.16	
Cutting margin			—\$ 7.97			—\$2.53				—\$3.85	
Margin last week			—1.17			—2.78				—4.44	

July 3 stocks as Percentage of Inventories on			June 12 1954	June 27 1953
HAMS:				
Cured, S. P. regular	80	57		
Cured, S. P. skinned	88	74		
Frozen-for-cure, regular	100	..		
Frozen-for-cure, skinned	78	92		
Total hams	83	82		
PICNICS:				
Cured, S. P.	88	63		
Frozen-for-cure	78	45		
Total picnics	81	50		
BELLIES:				
Cured, D. S.	100	100		
Cured, S. P. & D. C.	85	52		
Total bellies	88	88		
FAT BACKS:				
D. S. CURED	83	95		
OTHER CURED AID FROZEN-FOR-CURE				
Total other	97	127		
BARELEED PORK				
FRESH FROZEN	100	60		
Loins, shoulder butts and spareribs	112	51		
All other	84	71		
TOT. ALL PORK MEATS	95	60		
RENDERED PORK FATS	89	77		
LARD	89	43		

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on June 30 totaled 14,799,545 lbs. of pork meats compared with 18,389,225 lbs. at the close of May and 25,352,615 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 1,784,435, 2,936,235 and 5,416,847 lbs. for the three dates, respectively.

HYGRADE'S
BEEF • VEAL • LAMB
PORK

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ALL-BEEF
FRANKFURTERS

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ORIGINAL
WEST VIRGINIA
CURED HAM

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CORNED BEEF
AND TONGUE

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Pork • Beef • Lamb

MEATS

JOHN MORRELL & CO.
OTTUMWA, IOWA

Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	July 13, 1954
Prime, 600/700	39½
Choice, 500/700	38½
Choice, 700/800	38
Good, 700/800	34½
Commercial cows	23½ @ 24
Can. & cut. cows	19
Bulls	27

STEER BEEF CUTS

Prime:	
Hindquarter	54.0 @ 56.0
Forequarter	29.0 @ 30.0
Round	47.0 @ 48.0
Trimmed full loins	86.0 @ 88.0
Regular chuck	28.0 @ 31.0
Fore Shank	16.0 @ 18.0
Brisket	24.0 @ 26.0
Rib	56.0 @ 58.0
Short plate	13.0 @ 14.0
Flanks (rough)	14.0 @ 15.0
Choice:	
Hindquarter	50.0 @ 52.0
Forequarter	28.0 @ 29.0
Round	47.0 @ 48.0
Trimmed full loin	75.0 @ 77.0
Regular chuck	28.0 @ 31.0
Fore Shank	16.0 @ 18.0
Brisket	24.0 @ 26.0
Rib	48.0 @ 50.0
Short plate	13.0 @ 14.0
Flanks (rough)	14.0 @ 15.0
Good:	
Round	45.0 @ 47.0
Regular chuck	27.0 @ 29.0
Brisket	23.0 @ 24.0
Rib	41.0 @ 43.0
Loins	62.0 @ 64.0

COW & BULL TENDERLOINS

3/4 in. range cows (frozen)	50 @ 55
3/4 range cows (frozen)	55 @ 60
4/5 range cows (frozen)	64 @ 73
5/8 up range cows (frozen)	85 @ 90
Bulls, 5/8 up (frozen)	85 @ 90

BEEF HAM SETS

Knuckles	40
Insides	40
Outsides	38½

BEEF PRODUCTS

Tongues, No. 1	28 @ 30
Hearts, regular	17½
Livers, selected	28 @ 29
Livers, regular	16 @ 17
Lips, scalded	8 @ 8½
Lips, unscalded	8
Tripe, scalded	5½
Tripe, cooked	6 @ 7
Lungs	5
Melts	5
Udders	5

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	33 @ 40
Veal breads, under 12 oz.	48 @ 50
12 oz. up	85 @ 90
Calf tongues, 1/2 down	20 @ 30
0x tails, under ¾ lb.	5 @ 6
Over ¾ lb.	9 @ 11

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16	
lbs. wrapped	58 @ 63½
Hams, skinned, 14/16 lbs.	
ready-to-eat, wrapped	61 @ 66
Hams, skinned, 16/18 lbs.	
wrapped	57½ @ 61
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	61 @ 63½
Bacon, fancy, trimmed,	
brisket off, 8/10 lbs.	
ready-to-eat, wrapped	61 @ 63½
Bacon, fancy square cut,	
seedless, 2/14½ lbs.	
wrapped	50½ @ 53
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	57 @ 63

VEAL-SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	\$41.00 @ 42.00
Prime, 110/150	38.00 @ 40.00
Choice, 50/80	34.00 @ 36.00
Choice, 80/110	36.00 @ 39.00
Choice, 110/150	32.00 @ 35.00
Good, 50/80	33.00 @ 35.00
Good, 80/110	34.00 @ 37.00
Good, 110/150	31.00 @ 34.00
Commercial, all wts.	29.00 @ 33.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	16
Good, 70/down	15

CARCASS LAMB

(l.c.l. prices)	
Prime, 30/40	50 @ 51
Prime, 40/50	50 @ 51
Choice, 30/40	49 @ 50
Choice, 40/50	49 @ 50
Good, 40/50	45 @ 48

SAUSAGE MATERIALS—

FRESH

Pork trim., reg. 40%	
bbbs.	19½
Pork trim., guar. 50%	
lean, bbbs.	20½
Pork trim., 80% lean,	
bbbs.	34½
Pork trim., 85% lean,	
bbbs.	48
Pork cheek meat, trimd.,	
bbbs.	30 @ 31
Pork head meat	28
C.C. cow meat, bbbs.	28½ @ 29
Bull meat, bon'ls, bbbs.	34½
Beef trimmings, 75/85,	
bbbs.	23
Beef trimmings, 85/90,	
bbbs.	26
Bon'ls, chucks, bbbs.	28½ @ 29
Beef, cheek meat, trimd.,	
bbbs.	24½ @ 25
Beef head meat, bbbs.	25
Shank meat, bbbs.	33
Veal trim., bon'ls, bbbs.	26½ @ 27½

FRESH PORK AND

PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/14	51½ @ 52
Hams, skinned, 14/10	51½
Pork loins, regular 8/12.61	@ 62
Pork loin, boneless	
100's	60
Shoulders, under 16 lbs.,	
100's	37
Picnics, 4/6 lbs., loose	38
Picnics, 6/8 lbs., loose	33½ @ 34
Pork livers	13½
Boston butts, 4/8 lbs.	40
Tenderloins, fresh, 10's	77 @ 80
Neck bones, bbbs.	13 @ 13½
Brains, 10's	13 @ 13½
Ears, 30's	8 @ 9
Snouts, lean in, 100's	8 @ 9
Feet, s.c., 30's	6 @ 6½

SAUSAGE CASINGS

(l.c.l. prices quoted to manu- facturers of sausage)	
Beef casings:	
Domestic rounds, 1½ to	
1½ mm.	55 @ 70
Domestic rounds, over	
1½ mm., 140 pack	75 @ 110
Export rounds, wide,	
over 1½ mm.	1.35 @ 1.05
Export rounds, medium,	
1½ @ 1½	85 @ 1.35
Export rounds, narrow,	
1½ mm. under	1.00 @ 1.25
No. 1 weas., 24 in. up	12 @ 16
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands	7 @ 10
Middles, select, 1½/2 in.	90 @ 1.25
Middles, select, wide,	
2 @ 2½ in.	1.25 @ 1.05
Middles, extra select,	
2½ @ 2½ in.	1.95 @ 2.25
Middles, extra select,	
2½ in. & up	2.75 @ 3.25
Beef bungs, exp., No. 1.	23 @ 32
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 20	
mm. & dn.	3.90 @ 4.25
Narrow, mediums,	
20 @ 32 mm.	3.65 @ 4.15
Spec. med., 35 @ 38 mm.	1.90 @ 2.40
Export bungs, 34 in. cut	43 @ 47
Large prime bungs,	
34 in. cut	27 @ 40
Medium prime bungs,	
34 in. cut	23 @ 30
Small prime bungs	12 @ 19
Middles, 1 per set,	
cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.00 @ 4.75
24/26 mm.	4.00 @ 4.85
22/24 mm.	4.00 @ 4.65
20/22 mm.	3.00 @ 3.45
18/20 mm.	1.75 @ 2.25
16/18 mm.	1.25 @ 1.50

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs.	90 @ 93
Thuringer	45 @ 49
Farmer	73 @ 77
Holsteiner	74 @ 75
B. C. Salami	83 @ 87
Genoa style salami, ch.	89 @ 100

THE NATIONAL PROVISIONER

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55@ 70

75@1.10

1.35@1.65

85@1.35

1.00@1.25

12@ 16

9@ 12

7@ 10

90@1.25

1.25@1.65

1.95@2.25

2.75@3.25

23@ 32

18@ 24

piece: 7@ 13

9@ 15

17@ 24

3.90@4.25

3.65@4.15

1.90@2.40

t 43@ 47

27@ 40

23@ 30

12@ 19

55@ 70

4.00@4.75

4.00@4.85

4.00@4.85

3.00@3.45

1.75@2.25

1.25@1.50

90@ 93

45@ 49

73@ 77

74@ 75

85@ 87

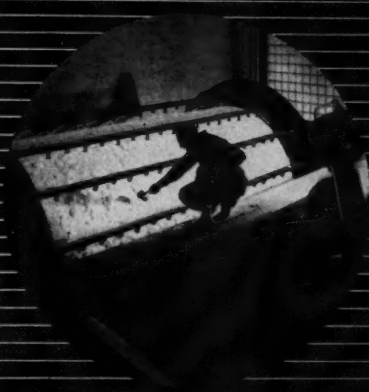
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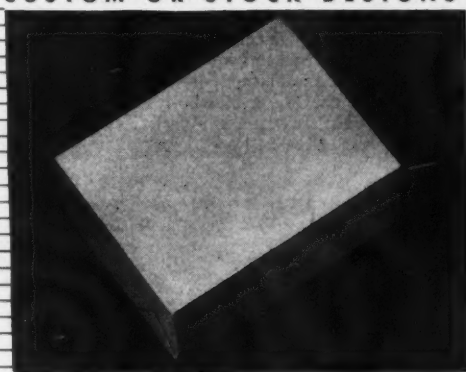


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COOKED SAUSAGE PRODUCTS
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CEBICURE is the Ascorbic Acid developed by the Merck Research Laboratories specifically for curing meats. Because of its special particle size, CEBICURE is free-flowing and dissolves rapidly in cold water. CEBICURE is supplied in convenient avoirdupois packages. It is shipped with transportation prepaid from Atlanta, Ga.; Buffalo, N. Y.; Chicago, Ill.; Dallas, Texas; Los Angeles, Calif.; Rahway, N. J.; St. Louis, Mo.; Seattle, Wash.

See the difference CEBICURE can make in curing cooked sausage products. Establish CEBICURE as a standard curing ingredient.

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Send for technical bulletin describing preparation of salt solutions with added Ascorbic Acid.

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Under the name "Cebitate" Merck also offers Sodium Ascorbate especially for use in curing meat.

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MERCK & CO., INC.
Manufacturing Chemists
RAHWAY, NEW JERSEY

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog cas.	44	@53
Pork sausage, sheep cas.	51	@53
Frankfurters, sheep cas.	50 1/2	@52
Frankfurters, skinless	40	@41 1/2
Bologna (ring)	39 1/4	@45
Bologna, artificial cas.	35 1/4	@36 1/2
Smoked liver, hog bungs	39 1/4	@46 1/2
New Eng. lunch, spec.	63	@65
Some	54 1/4	@54 1/4
Polish sausage, smoked	48	@61
Pickle & Pimiento loaf	35 1/4	@41 1/4
Olive loaf	36 1/4	@44 1/4
Pepper loaf	42	@61 1/2
Smoke snacks		52 1/2
Smoke links		62 1/2

SPICES

(Basis Chgo., orig. bbls. bags, bales)

	Whole	Ground
Allspice, prime	69	77
Resifted	73	81
Chili Powder		47
Chili Pepper		47
Cloves, Zanzibar	73	79
Ginger, Jam., unbl.	41	47
Mace, fancy, Banda	1.80	
West Indies	1.52	
East Indies	1.89	
Mustard floor, fancy	37	
No. 1	33	
West India Nutmeg	50	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper, packers	86	91
Malabar	73	82
Black Lampung	73	82

SEEDS AND HERBS

(l.c.l. prices)

	Whole for Sausage	Ground
Caraway seed	26	29
Cominos seed	27	31
Mustard seed		
fancy	23	
Yellow American	17	
Oregano	37	44
Coriander, Morocco		19
Natural No. 1	15	47
Marjoram, French	40	
Sage, Dalmatian		61
No. 1	53	

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.00
Salt peter, n. ton, f.o.b. N.Y.	
Bib. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked.	
f.o.b. Chgo.: Gran. (ton)	28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chicago	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.23
Refined standard cane gran., basis	8.65
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
Cerelose, Reg. No. 53	7.40
Ex-Whse, Chicago	7.50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 13	San Francisco July 13	No. Portland July 13
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FRESH BEEF (Carcass)

STEER:

Choice:

500-600 lbs.	\$40.00@41.00	\$42.00@44.00	\$40.00@42.00
500-700 lbs.	39.00@40.00	41.00@42.00	39.00@41.00

Good:

500-600 lbs.	37.00@39.00	39.00@40.00	38.00@40.00
600-700 lbs.	35.00@38.00	38.00@39.00	37.00@39.00

Commercial:

350-500 lbs.	34.00@36.00	36.00@37.00	34.00@38.00
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COW:

Commercial, all wts.	25.00@27.00	25.00@30.00	25.00@30.00
Utility, all wts.	23.00@25.00	22.00@25.00	24.00@27.00

FRESH CALF:

(Skin-Off)

(Skin-Off)

(Skin-Off)

Choice:

200 lbs. down	37.00@39.00	38.00@40.00	36.00@38.00
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Good:

200 lbs. down	35.00@38.00	36.00@38.00	34.00@37.00
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LAMB (Carcass):

Prime:

40-50 lbs.	45.00@47.00	44.00@45.00	41.00@43.00
50-60 lbs.	44.00@45.00	42.00@44.00	None quoted

Choice:

40-50 lbs.	45.00@47.00	44.00@45.00	41.00@43.00
50-60 lbs.	44.00@45.00	42.00@44.00	None quoted

Good, all wts. 42.00@44.00 | 36.00@42.00 | 37.00@41.00 |

MUTTON (EWE):

Choice, 70 lbs. down	16.00@19.00	None quoted	15.00@18.00
Good, 70 lbs. down	16.00@19.00	None quoted	15.00@18.00

FRESH PORK CARCASS:

(Packer Style)

(Shipper Style)

Shipper Style

80-120 lbs.	None quoted	42.00@43.00	None quoted
120-160 lbs.	39.00@41.50	40.00@41.00	38.00@40.00

LOINS:

8-10 lbs.	57.00@62.00	64.00@68.00	62.00@66.00
10-12 lbs.	57.00@62.00	64.00@68.00	61.00@66.00
12-16 lbs.	52.00@57.00	60.00@64.00	59.00@63.00

FRESH PORK CUTS No. 1: (Smoked)

(Smoked)

(Smoked)

PICNICS:			
4-8 lbs.	39.00@45.00	44.00@48.00	42.00@45.00

HAMS, Skinned:

12-16 lbs.	56.00@61.00	62.00@66.00	61.00@64.00
16-18 lbs.	55.00@60.00	60.00@64.00	59.00@62.00

BACON, "Dry Cure" No. 1:

6-8 lbs.	63.00@68.00	70.00@75.00	66.00@70.00
8-10 lbs.	60.00@67.00	65.00@72.00	62.00@66.00
10-12 lbs.	59.00@64.00	None quoted	58.00@62.00

LARD, Refined:

1-lb. cartons	22.00@23.00	23.00@24.00	21.50@23.00
50-lb. cartons & cans	20.00@22.25	21.00@23.00	None quoted
Tierces	19.50@21.75	20.00@21.00	21.00@22.50



EXACT WEIGHT Scale

Specially designed for Packaging Sliced Bacon

This Exact Weight Scale gives you fractional-ounce visible accuracy plus SPEED! Short lever fall and the action of an adjustable hydraulic damping mechanism bring weight indicator to rest quickly—and magnified indication makes possible an accurate reading at a glance. Its low, compact design is adapted to bacon packing tables generally in use. Always ready to weigh—no leveling required. Extremely short lever fall reduces wear to a minimum. Has capacity of one pound and indicator travel of one-half inch being equivalent to one ounce. Commodity platter is stainless steel. Send coupon for full details on Model 253.

Sales and Service from Coast to Coast.

Exact Weight Scales

Better quality control

Better cost control

THE EXACT WEIGHT SCALE COMPANY

915 W. Fifth Ave., Columbus 8, Ohio

2920 Bloor St. W., Toronto 18, Canada

Please send complete information on Model 253.

Name

Address

City

Zone

State

STANcase STAINLESS STEEL EQUIPMENT

STAINLESS STEEL DRUMS

Available in 2 Sizes

Model No. 30 . . . 30 Gal. Capacity
Model No. 55 . . . 55 Gal. Capacity

Fully Approved by
Health Authorities

STANCASE SANITARY, FOOD HANDLING DRUMS are ruggedly constructed for long-life service of 16 gauge Stainless Steel. Inside surfaces are seamless; maintained sparklingly clean with minimum labor. Top rims are rolled over a steel reinforcing-rod and closed all around. Foot rings are made of Stainless Steel and are closed all around leaving no crevices where dirt might accumulate. Foot ring takes the abuse of service (bottom of drum does not rest on the floor) and eases the rolling of heavily-laden drum.

SPECIFICATIONS

MODEL No. 30
Capacity—30 Gal.
16 gauge Stainless Steel
Inside Dimensions:
Diam. 18 1/2"; Depth 28"
Overall height—29"
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MODEL No. 55
Capacity—55 Gal.
16 gauge Stainless Steel.
Inside Dimensions:
Diam. 22 1/2"; Depth 34"
Overall height—35"
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MANUFACTURED BY

THE STANDARD CASING CO., Inc.
121 Spring Street • New York 12, N.Y.

RED SEAL

CERTIFIED CASING COLORS

Especially made for coloring sausage casings

WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

RED SEAL
MADE IN U.S.A.
ST. LOUIS

Carlots



Barrel Lots

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO ST. PAUL

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS				BELLIES (Square Cut)	
WEDNESDAY, JULY 14, 1954				Fresh or F.F.A.	Frozen
REGULAR HAMS					
Fresh or F.F.A.		Frozen			
8-10	49 1/4 n	49 1/4 n	45 1/4 n	6-8	45 1/4 n
10-12	49 1/4 n	49 1/4 n	45 1/4 n	8-10	45 1/4 n
12-14	49 1/4 n	49 1/4 n	35	10-12	35
14-16	49 1/4 n	49 1/4 n	31 1/2	12-14	31 1/2
16-18	48 n	48	29	14-16	29
18-20	42 n	42 n	27 1/2	16-18	27 1/2
20-22	36 1/2 n	36 1/2 n		18-20	
SKINNED HAMS				GR. AMN. BELLIES	
10-12	51 1/2 b	51 1/2 n	18-20	23 n	26 1/2 n
12-14	51 1/2 b	51 1/2 n	20-25	23	26 1/2 n
14-16	51 1/2	50 1/2	25-30	18 1/2	23 n
16-18	50 1/2	44 1/2	30-35	18	19 n
18-20	44 1/2	39	35-40	17	18 1/2 n
20-22	39	36 1/2 @ 37			
22-24	37	36			
24-26	36	36			
26-30	36	36			
25/26 up, 2's in 33		33 n			
PICNICS				FAT BACKS	
Fresh or F.F.A.		Frozen		Fresh or Frozen	Cured
4-6	37 n	37 n	6-8	13 1/2 n	13 n
6-8	32 n	31 1/2	8-10	13 1/2 n	13 n
8-10	28	27 1/2	10-12	13 1/2 n	13 1/2
10-12	25	25	12-14	13 1/2 n	13 1/2
12-14	25	25	14-16	13 1/2 n	14
8/up, 2's in 24 1/2		24 1/2	16-18	13 1/2 n	14
			18-20	13 1/2 n	14
			20-25	13 1/2 n	14

OTHER CELLAR CUTS			BARBELED PORK		
Fresh or Frozen		Cured	Pork	60/ 70.....	36n
Sq. jowls ...	17	17n	30/40.....	70/ 80.....	35 1/2n
Jowl butts .	13	14n	40/50.....	80/100.....	35n
S. P. jowls .		13n	50/60.....	100/125.....	

LARD FUTURES PRICES

FRIDAY, JULY 9, 1954				
	Open	High	Low	Close
July	15.80	16.32½	15.80	16.20
	-00			
Spt.	14.30	14.47½	14.30	14.40
				-37½
Oct.	13.65	13.80	13.60	13.62½
Nov.	12.75	12.82½	12.72½	12.80
Dec.	13.00	13.12½	13.00	13.10b
Sales: 8,440,000 lbs.				
Open interest at close Thurs.				
July 8th: July 408, Sept. 846, Oct.				
404, Nov. 375, and Dec. 209 lots.				

MONDAY, JULY 12, 1954				
July	16.15	16.90	16.15	16.87½a
Spt.	14.37½	14.90	14.35	14.85a
Oct.	13.80	14.00	13.80	14.00
Nov.	12.82½	13.10	12.82½	13.10
Dec.	13.10	13.25	13.10	13.25a
Jan.	13.15	13.32½	13.15	13.32½b
Sales: 17,960,000 lbs.				
Open interest at close Fri., July 9th: July 370, Sept. 839, Oct. 397, Nov. 378, and Dec. 211 lots.				

TUESDAY, JULY 13, 1954				
July 16.90	16.92½	16.25	16.35	
Spt. 14.90	14.95	14.52½	14.60a	
Oct. 14.07½	14.20	14.00	14.05a	
Nov. 13.17½	13.35	13.10	13.17½	
Dec. 13.35	13.62½	13.35	13.40	
Jan. 13.45	13.60	13.30	13.32½	
Sales: 17,040,000 lbs.				
Open interest at close Mon., July 12th: July 369, Sept. 810, Oct. 404, Nov. 387, Dec. 215, and Jan. 14 lots.				

WEDNESDAY, JULY 14, 1954				
July 16.30	16.50	16.20	16.22½	
Spt. 14.60	14.80	14.50	14.50	
			-52½	
Oct. 14.15	14.15	13.90	13.90a	
Nov. 13.20	13.25	13.05	13.05a	
Dec. 13.25	13.57½	13.35	13.35a	
Jan. 13.35	13.40	13.30	13.30a	
Sales: 6,200,000 lbs.				
Open interest at close Tues., July 13th: July 359, Sept. 820, Oct. 405, Nov. 384, Dec. 225, and Jan. 20 lots.				

THURSDAY, JULY 15, 1954				
July 16.20	16.60	16.20	16.40	
Spt. 14.60	14.80	14.60	14.72½	
Oct. 13.92½	14.05	13.92½	14.00b	
Nov. 13.15	13.22½	13.12½	13.12½	
	-17½			
Dec. 13.47½	13.47½	13.45	13.45a	
Jan.	13.35b	
Sales: 4,500,000 lbs.				
Open interest at close Wed., July 14: July 325, Sept. 815, Oct. 410, Nov. 383, Dec. 226, and Jan. 22 lots.				

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended July 10, 1954 was 14.4, according to a report by the U. S. Department of Agriculture. This ratio compared with the 14.7 ratio reported for the preceding week and 16.2 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.618 per bu. in the week ended July 10, 1954, \$1.627 per bu. in the previous week and \$1.594 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$20.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	20.50
Kettle rend., tierces, f.o.b. Chicago	21.50
Leaf, kettle rend., tierces, f.o.b. Chicago	21.50
Lard flakes	21.50
Neutral tierces, f.o.b. Chgo.	22.62 1/2
Standard shortening*	
N. & S.	22.50
Hydrogenated shortening, N. & S.	23.75

*Delivered

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	
July 9. 16.20n	16.12 1/2 n	17.12 1/2 n
July 10. 16.20n	16.12 1/2 n	17.12 1/2 n
July 12. 16.87 1/2 n	16.62 1/2 n	17.62 1/2 n
July 13. 16.50n	16.62 1/2 n	17.62 1/2 n
July 14. 16.50n	16.62 1/2 n	17.62 1/2 n
July 15. 16.50n	16.62 1/2 n	17.62 1/2 n

a—asked, b—bid, n—nominal.

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BY-PRODUCTS... FATS AND OILS

TALLOWs and GREASES

Wednesday, July 14, 1954

Moderate sales volume was reported late last week in the inedible fats market although the Midwest market was inclined to a little easiness. Product for eastern destination carried a higher price tag and some bids for that direction were raised fractionally. Bleachable fancy tallow, regular production, was bid at 6½¢ and hard body material at 6¼¢, delivered East. Bleachable fancy tallow sold at 5½¢, prime tallow at 5½¢ and special tallow at 4½¢, c.a.f. Chicago.

Yellow grease was bid at 4½¢, Chicago, but without sellers. Prime tallow was bid at 5½¢ c.a.f. East, or c.a.f. New Orleans. B-white grease was bid at 5½¢, Chicago, but also without reported action. The all hog choice white grease did a reverse from the previous day with bids of 7¼¢, East and reports of some trade at that basis.

A couple of tanks of edible tallow sold at 8½¢, f.o.b. outside point, equal to 9¢, Chicago basis. All hog choice white grease was offered Friday at 8¢, c.a.f. East. A few tanks of bleachable fancy tallow sold at 5½¢, c.a.f. Chicago. Several tanks of yellow grease traded at 4½¢@4¾¢, delivered Chicago. Hard body bleachable fancy tallow sold at 6¼¢, c.a.f. East.

At the opening of the new week, one consumer was listing the available offerings, which were on the light side in the Midwest. A few tanks of regular production bleachable fancy tallow sold at 6¼¢, c.a.f. New York. All hog choice white grease was bid at 7½¢@7¾¢, delivered East, with sellers holding up to 8¢.

The tallow market on Tuesday firmed, while most items in the grease

category remained unchanged. The exception was yellow grease, which traded fractionally higher. Several tanks of bleachable fancy tallow, hard body, sold at 6¾¢, c.a.f. East. Regular production interest was reported at 6¼¢, same destination. Two tanks of special tallow sold at 5¼¢, Chicago basis. Another tank sold at 5¢, c.a.f. Chicago. A few tanks of prime tallow sold at 6¢, delivered New York. Yellow grease sold at 4½¢ and 4¾¢, c.a.f. Chicago and Chicago basis.

Original fancy tallow was bid at 6½¢ and 6¼¢, c.a.f. East. No. 2 tallow was bid at 5¢, c.a.f. New Orleans. All hog choice white grease was bid at 7¼¢, c.a.f. East, with sellers holding for 8¢. A couple more tanks of yellow grease traded at 4¾¢, c.a.f. Chicago. Two additional tanks of special tallow sold later at 5¼¢, also c.a.f. Chicago. A tank of edible tallow sold at 8¾¢, f.o.b. outside point, equal to about 9¢, Chicago basis.

Several tanks of yellow grease sold on Wednesday at 5½¢, c.a.f. New York. Special tallow was bid at 5¼¢, c.a.f. East. Several tanks of all hog choice white grease sold at 7¾¢, delivered East; bids of 7½¢ same destination were heard later. A tank of edible tallow sold at the market. Original fancy tallow was bid at 6¼¢, East, but without reported action.

TALLOWs: Wednesday's quotations: edible tallow, 8½¢@9¢; original fancy tallow, 6¼¢; bleachable fancy tallow, 5¼¢; prime tallow, 5½¢@5½¢; special tallow, 5¼¢; No. 1 tallow, 5¼¢@5¢; and No. 2 tallow, 4¼¢@4½¢.

GREASES: Wednesday's quotations: choice white grease (not all hog), 5¼¢; B-white grease, 5¼¢; yellow grease, 4¾¢; house grease, 4¼¢; and brown grease, 3¼¢@4¢. The all hog choice white grease quoted at 7¾¢, c.a.f. East.

VEGETABLE OILS

Wednesday, July 14, 1954

Trading in the vegetable oil market was generally slow Monday with prices mixed.

July shipment soybean oil sold at 13¼¢ early and later at 13¾¢, f.o.b. Decatur. There was additional movement of July shipment at 13¾¢ going to the East. Original oil was later offered at 14¢. First-half August shipment cashed at 13¾¢, while straight month moved at 13¾¢.

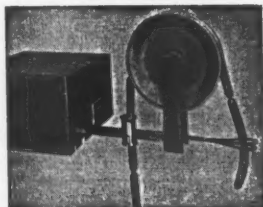
Cottonseed oil for quick shipment was bid at 14½¢ and July shipment sold at 14¢ in the Valley. The market in the Southeast was nominal at 14¼¢. In Texas, 13¾¢ was bid at central points and at other favorable locations with some sales reported at that level. There was a good volume traded Saturday of last week at Harlingen and new crop cottonseed oil sold at 13½¢ for July shipment, 13¾¢ for early August shipment and 13¼¢ for straight August shipment.

Corn oil was offered at 14½¢ in the Midwest, but no trading was heard at that level. Peanut oil was unchanged at 16¼¢ nominal basis, also without activity. Coconut oil sold at 12¾¢ for spot shipment.

A fair volume of soybean oil changed hands Tuesday, but July shipment experienced the bulk of activity at 14¢, f.o.b. Decatur, for unrestricted oil. A small amount of August shipment cashed at 13¾¢. Later buying interest for July shipment was at 13¾¢ with offerings priced at 14¢. August shipment was bid at 13¼¢. Both resale and original soybean oil were involved in the day's activity with dealers and refiners the main buyers.

The cottonseed oil market was

"STRING-A-WAY" does it mechanically



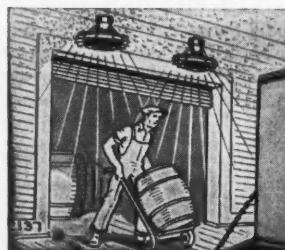
De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

**SAVES LABOR —
SAVES TIME —
SAVES MONEY.**

Easy to operate. Details on request.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO
Kirby 4000



THE *Reco*
Fly Chaser Fan

Solves the fly pest problem. When installed at entrances, shipping platforms and conveyor openings blows a volume of air downward which flies don't pass through. Avoids necessity of fly sprays.

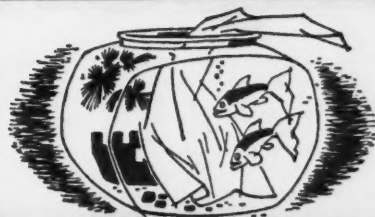
REYNOLDS
ELECTRIC COMPANY


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It's Insoluble!



 West Carrollton Genuine Vegetable Parchment protects moist foods that contain water, oil, grease and mild acids. It's *insoluble*—one of many reasons why it is preferred by leading packers.

Protect *your* product with this pure vegetable parchment that is Odorless, Tasteless, Insoluble, Grease-resistant and Strong (wet or dry). We're ready to design and print exactly the wrapper *you* need, in attractive colors, using special inks. Write us.

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GENUINE VEGETABLE
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BUTTER WRAPPERS

BUTTER TUB LINERS
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TRI-3—WRAP FOR
SMOKED MEATS

MARGARINE WRAPPERS

MANY OTHERS

Expertly Sewed

WILSON'S NATURAL CASINGS



Expert workmanship is assured in Wilson's super sewed sausage casings. Strict inspection gives uniformly good appearance to your finished product.

**In every way
Sausage is best in**

Wilson's

Natural Casings



General Offices: Chicago 9, Illinois

stronger, but sales were slow to develop. In the Valley, 14 $\frac{1}{2}$ c was asked for immediate-July shipment, with 14c bid. There were sales in Texas at 13 $\frac{1}{2}$ c, Waco basis and 13 $\frac{1}{2}$ c at Lubbock. There was buying interest at Harlingen for new crop oil, but no actual movement was recorded.

Corn oil cashed at 14 $\frac{1}{2}$ c in the Midwest with additional offerings at that level. Peanut oil was quoted lower at 16 $\frac{1}{2}$ c, nominal basis, although some light sales were reported at 16 $\frac{1}{2}$ c. Coconut oil declined to 12 $\frac{1}{2}$ c, nominal basis.

The soybean oil market was quiet at midweek. August shipment sold at 13 $\frac{1}{2}$ c, while July was nominal at 14c. Earlier, July shipment was offered at 14c with buying interest $\frac{1}{2}$ c under that level. September shipment was bid at 12 $\frac{1}{2}$ c.

There was little change in the cottonseed oil market with the exception of Texas, where 14c was paid, Waco basis. Early movement was recorded at 13 $\frac{1}{2}$ c. There was also movement at Lubbock at 13 $\frac{1}{2}$ c with additional buying interest at that level. Sales at the Rio Grande area were made at 13 $\frac{1}{2}$ c. In the Valley, 14c to 14 $\frac{1}{2}$ c was quoted nominally. The market in the Southeast was dull at 14 $\frac{1}{2}$ c.

Corn oil was nominal at 14 $\frac{1}{2}$ c. Peanut only sold late Tuesday at 16 $\frac{1}{2}$ c and was quoted at that level Wednesday. Most mills were asking 16 $\frac{1}{2}$ c, however. Coconut oil was offered at 12 $\frac{1}{2}$ c for nearby shipment, and 12 $\frac{1}{2}$ c for straight month.

CORN OIL: Unchanged from last week's level in light trading.

COTTONSEED OIL: Market generally unchanged to slightly stronger in Texas at midweek.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, JULY 9, 1954

	Open	High	Low	Close	Prev. Close
July	16.14b	16.18b	16.20b
Sept.	15.15b	15.20b	15.20b
Oct.	14.85b	14.88b	14.86
Dec.	14.65b	14.65b	14.70
Jan.	14.60b	14.60b	14.65b
Mar.	14.70b	14.78b	14.72
May	14.70b	14.78b	14.70b

Sales: 7 lots.

MONDAY, JULY 12, 1954

	Open	High	Low	Close	Prev. Close
July	16.20b	16.35	16.29	16.35	16.18b
Sept.	15.18b	15.26	15.18	15.25b	15.20b
Oct.	14.80b	14.98	14.98	14.98	14.88b
Dec.	14.60b	14.75	14.75	14.65b	14.65b
Jan.	14.60b	14.60b	14.60b
Mar.	14.70b	14.82b	14.78b
May	14.70b	14.84b	14.78b

Sales: 21 lots.

TUESDAY, JULY 13, 1954

	Open	High	Low	Close	Prev. Close
July	16.33b	16.49	16.45	16.45b	16.35
Sept.	15.30b	15.34	15.30	15.30b	15.25b
Oct.	14.95b	14.97b	14.98
Dec.	14.79b	14.79	14.65	14.67	14.65b
Jan.	14.75b	14.65b	14.60b
Mar.	14.80b	14.92	14.81	14.85	14.82b
May	14.80b	14.87b	14.84b

Sales: 72 lots.

WEDNESDAY, JULY 14, 1954

	Open	High	Low	Close	Prev. Close
July	16.40b	16.50	16.50	16.48b	16.45b
Sept.	15.30b	15.35	15.30	15.35b	15.30b
Oct.	14.95b	15.07	15.06	15.07b	14.97b
Dec.	14.65b	14.90	14.78	14.90b	14.67
Jan.	14.60b	14.85b	14.65b
Mar.	14.85b	15.05	15.00	15.05	14.85
May	14.90b	15.00	15.00	15.07b	14.87b

Sales: 44 lots.

SOYBEAN OIL: Prices fluctuate during week, but mostly $\frac{1}{4}$ c higher than last week.

PEANUT OIL: Sold late Tuesday at 16 $\frac{1}{2}$ c.

COCONUT OIL: Offerings at mid-week priced the same as week earlier.

VEGETABLE OILS

Wednesday, July 14, 1954

Crude cottonseed, oil, carlots, f.o.b. mills	
Valley	14 $\frac{1}{2}$ c
Southeast	14 $\frac{1}{2}$ c
Texas	14 $\frac{1}{2}$ c
Corn oil in tanks, f.o.b. mills	14 $\frac{1}{2}$ c
Peanut oil, f.o.b. Southern mills	16 $\frac{1}{2}$ c
Soybean oil, Decatur	14c
Coconut oil, f.o.b. Pacific Coast	12 $\frac{1}{2}$ c
Cottonseed foots, Midwest and West Coast	1 $\frac{1}{2}$ b
East	1 $\frac{1}{2}$ b

OLEOMARGARINE

Wednesday, July 14, 1954

White domestic vegetable	27
Yellow quarters	29
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	106 $\frac{1}{2}$ @ 12 $\frac{1}{2}$ Lb.
Extra oleo oil (drums)	16 @ 17 Lb.

pd—paid. n—nominal. a—asked. b—bid.

EASTERN BY-PRODUCTS

New York, July 14, 1954

Dried blood was quoted Wednesday at \$8.50 per unit of ammonia. Low test wet rendered tankage was listed at \$7 to \$7.50 per unit of ammonia and dry rendered tankage was priced at \$1.90 per protein unit.

BY-PRODUCTS MARKET

BLOOD

Wednesday, July 14, 1954

Unit	Ammonia
Unground, per unit of ammonia (bulk)	*7.75n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose	
Low test	*9.00n
High test	*8.25
Liquid stick tank cars	4.50 @ 5.00n

PACKINGHOUSE FEEDS

Carlots, per ton	
50% meat, bone scraps, bagged	\$115.00 @ 125.00
50% meat, bone scraps, bulk	112.50 @ 120.00
55% meat scraps, bulk	125.00
80% Digester tankage, bulk	108.50 @ 110.00
60% Digester tankage, bagged	112.00 @ 115.00
60% blood meal, bagged	155.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	60.00 @ 65.00

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	6.00
Hoof meal, per unit ammonia	6.25

DRY RENDERED TANKAGE

Per unit Protein	
Low test	*2.16 @ 2.15
High test	*2.10 @ 2.15n

GELATINE AND GLUE STOCKS

Per cwt.	
Calf trimmings (limed)	\$1.35 @ 1.50
Hide trimmings (green salted)	6.00 @ 7.00
Cattle jaws, scraps and knuckles, per ton	55.00 @ 57.50
Pig skin scraps and trimmings, per lb.	8 @ 8 $\frac{1}{2}$

ANIMAL HAIR

Per ton	
Winter coil dried, per ton	*120.00 @ 125.00
Summer coil dried, per ton	50.00 @ 57.50
Cattle switches, per piece	3 @ 4 $\frac{1}{2}$
Winter processed, gray, lb.	16 @ 17
Summer processed, gray, lb.	10

n—nominal. a—asked.
*Quoted delivered basis.

EVERYBODY'S FAVORITE!



FRANKFURTERS MADE WITH MAYER'S Prepared SEASONINGS

The Man You Knew



The Founder of
H. J. Mayer & Sons Co., Inc.

- ... for pleasing appearance and color
- ... for uniformity of flavor
- ... for scientifically controlled quality

H. J. MAYER & SONS CO., INC.

6813 SOUTH ASHLAND AVENUE, CHICAGO 36, ILLINOIS

Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

Notice
Tufedge
 BEEF CLOTHING
 SUPERIOR TO ANY SHROUDS
 Look for the Blue Stripes!

- Outlasts other beef shrouds 5 to 1.
- Rip-resistant pinning edge gives better, faster application.
- Available in 40" and 36" widths.

CLEVELAND COTTON PRODUCTS CO.
 CLEVELAND, OHIO
 CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

SCREENING NEWS

Another production problem solved by **SWECO** Vibrating Screen Separator



Meat Packer Screens Paunch Waste From Plant Sewage

Fatty gut trimmings and other waste dewatered at feed rate of 400 GPM, with SWECO Vibrating Screen Separator, using 80-mesh cloth. Three units handle problem for large plant.

Detailed data file on request

Free screening analyses and recommendations

Engineers and constructors
 ... Manufacturers

Southwestern Engineering Company
 4800 Santa Fe, Los Angeles
 Jefferson 7131 • Cable—SWECOLA

Please send Data File #40-24

Name

Firm

Address



HIDES AND SKINS

Hide market steady early in week, but branded steers and light native cows trade lower in midweek activity—Small packer hide market dull although offerings freely available—Country hides about unchanged from last week—Some No. 1 shearlings trade as high as 1.85—Calfskin trading at lower levels for northern production.

CHICAGO

PACKER HIDES: The hide market appeared easier Monday, mainly on the hearsay of buying inquiry for branded steers and cows at $\frac{1}{2}$ c lower early in the day. However, ex-light native steers seemingly were the strong selection on the list and were bid at $19\frac{1}{2}$ c in one direction. Later in the day the market affected a firmer tone when 4,900 Southwestern branded cows sold at $12\frac{1}{2}$ c, 3,200 northers at 12c and about 1,000 Denvers at $11\frac{1}{2}$ c. Also traded were 1,800 heavy native steers at 12 $\frac{1}{2}$ c for northern production. There was also additional movement of heavy native steers at $12\frac{1}{2}$ c for northers. Traders and dealers reportedly were the chief buyers as tanner bids were generally lacking.

Hides continued to trade at steady levels Tuesday, but overall volume was not heavy. About 2,000 River heavy native cows sold at $13\frac{1}{2}$ c and 1,000 northers brought $14\frac{1}{2}$ c. An additional 2,800 northern heavy native cows sold at $14\frac{1}{2}$ c and 1,400 Rivers brought $13\frac{1}{2}$ c. Some 2,800 River heavy native steers traded at 12c. About 4,000 northern branded cows sold at 12c.

Prices for some selections declined at midweek, but others were believed steady. The bulk of the trading early was in branded steers and between 25,000 and 30,000 brought 10c for

the butts and $9\frac{1}{2}$ c on the Colorados. Light native cows also traded and both northers and rivers sold at $15\frac{1}{2}$ c. About 1,000 ex-light native steers sold for export at a reported price of $19\frac{1}{4}$ c. Light native steers reportedly brought steady prices.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was dull during the week. The 48-lb. average was offered freely at 12c without action. The 50-lb. average was nominal at a top figure of 12c. Export interest was also reportedly slow to develop. Some 55-lb. average were offered at $10@10\frac{1}{2}$ c, but were untraded at those levels. The 60-lb. average continued nominal at $9\frac{1}{2}@10$ c. There was some export inquiry for lighter average country hides at 10c, but no trading was heard. Domestic interest was lower, but not in competition with that level. The 50-lb. straight locker butcher country hides were quoted at 9c with mixed renderers and locker butchers at $8\frac{1}{2}$ c.

CALFSKINS AND KIPSKINS: About 11,500 Milwaukee-Winona all-weight calf sold at 40c early in the week and some St. Louis kip reportedly sold at $8\frac{1}{2}$ c.

SHEEPSKINS: Sales of the No. 1 shearlings improved this week and a couple of cars sold at 1.85. A truck also sold at 1.85 with additional No. 1 shearlings sold at somewhat lower levels. Some No. 2 shearlings sold at 1.25 last week; however, other trading was heard this week at 1.05. No. 3 shearlings were short in supply, but a few were traded at .70. Fall clips were offered at 2.75, but did not trade. Dry pelts were nominal at $28@28\frac{1}{2}$ c. Pickled skins appeared softer and were quoted at 11.50 to 12.00 per dozen for clear spring lambs. Last sales were at the higher figure.

There's a Big Difference IN FLAVOR!

FOR YOUR LOAVES

SWEET DICED PICKLES DILL

FREE SAMPLE — REQUEST ON YOUR LETTERHEAD

WISCONSIN PICKLE PRODUCTS CO.

P.O. BOX 672

APPLETON, WIS.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ending July 14, 1954	Previous Week	Cor. Week 1953
Nat. steers... 14½@15	14½@15	14½@15	15½@17
Hvy. Texas steers...	10n	10½	13
Butt brnd. steers....	10	10½	13
Col. steers...	9½	10	12½
Ex. lgt. Tex. steers...	13½n	14n	18½n
Brnd. cows... 12 @12½	12 @12½	15½@16	17½@18½
Hy. nat. cows... 13½@14½	13½@14½	17½@18½	18½@19½
Lt. nat. cows...	15½	16 @16½	15 @15½
Nat. bulls... 9½@10n	9½@10n	10 @10½	10 @10½
Brnd. bulls... 8½@9n	8½@9n	9 @9½	9 @9½
Calfskins, Nor. 10/15	40n	40 @42½n	50n
10/down	40n	40 @42½n	47½n
Kips, Nor. nat., 15/25	25n	25	31n
Kips, Nor. Brnd., 15/25	22½n	22½n	28½n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over...	9½@10n	9½@10n	13½@14n
50 lbs. ...	12n	12n	14 @14½n

SMALL PACKER SKINS

Calfskins, und. 15 lbs..	28@ 30n	28@ 30n	30@ 35
Kips, 15/30..	18n	18@ 20n	26@ 27
Slunks, reg..	1.25@1.35n	1.25@1.35n	1.25@1.50
Slunks, h'ress	25@ 35n	25@ 35n	30@ 35n

SHEEPSKINS

Packer shearlings, No. 1	1.85	1.60n	2.45
Dry Pelts 28@28½n	28@ 28½n	29@ 30n	
Horsehides, Untrmd.	9.50@10.00	9.50@10.00	12.00@12.50

N. Y. HIDE FUTURES

FRIDAY, JULY 9, 1954

	Open	High	Low	Close
July ...	14.15b	14.10b- 16a
Oct. ...	14.90b	14.85	14.65	14.75
Jan. ...	15.50b	15.40	15.35	15.40
Apr. ...	16.00b	16.10	15.80	15.82b- 88a
July ...	16.45b	16.25b- 35a
Oct. ...	16.90b	16.85	16.85	16.70b- 85a

Sales: 77 lots.

MONDAY, JULY 12, 1954

July ...	14.00b	14.00	13.91	13.90b- 95a
Oct. ...	14.65-68	14.68	14.55	14.58 - 55
Jan. ...	15.39-40	15.40	15.16	15.20
Apr. ...	15.80b	15.69	15.09	15.69
July ...	16.70b	16.08	16.07	16.08
Oct. ...	16.60b	16.50b- 60a

Sales: 71 lots.

TUESDAY, JULY 13, 1954

July ...	13.80b	13.93b- 95a
Oct. ...	14.52b	14.65	14.55	14.55b- 62a
Jan. ...	15.15b	15.25	15.25	15.20b- 25a
Apr. ...	15.60b	15.78	15.78	15.68b- 75a
July ...	16.03b	16.15	16.15	16.08b- 15a
Oct. ...	16.50b	16.70	16.60	16.60

Sales: 44 lots.

WEDNESDAY, JULY 14, 1954

July ...	13.82b	13.71	13.71	13.61b- 70a
Oct. ...	14.52-50	14.52	14.22	14.26
Jan. ...	15.15	15.15	14.86	14.90
Apr. ...	15.55b	15.50	15.30	15.30b- 36a
July ...	15.95b	15.92	15.91	15.70b- 80a
Oct. ...	16.35b	16.21	16.19	16.19

Sales: 155 lots.

THURSDAY, JULY 15, 1954

July ...	13.40b	13.68b- 78a
Oct. ...	14.25b	14.31	14.14	14.29
Jan. ...	14.81b	14.94	14.75	14.94
Apr. ...	15.25b	15.23	15.20	15.35b- 40a
July ...	15.60b	15.70	15.70	15.75b- 85a
Oct. ...	16.05b	16.15	...	16.15b- 25a

Sales: 40 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 10, 1954, totaled 3,511,000 lbs.; previous week, 4,161,000 lbs.; same week, 1953, 5,276,000 lbs.; 1954 to date, 148,939,000 lbs., same period, 1953, 133,575,000 lbs.

Shipments for week ended July 10, 1954, totaled 3,849,000 lbs.; previous week, 3,458,000 lbs.; corresponding week 1953, 2,905,009 lbs.; this year to date, 113,839,000 lbs.; corresponding week, 1953, 100,253,000 lbs.

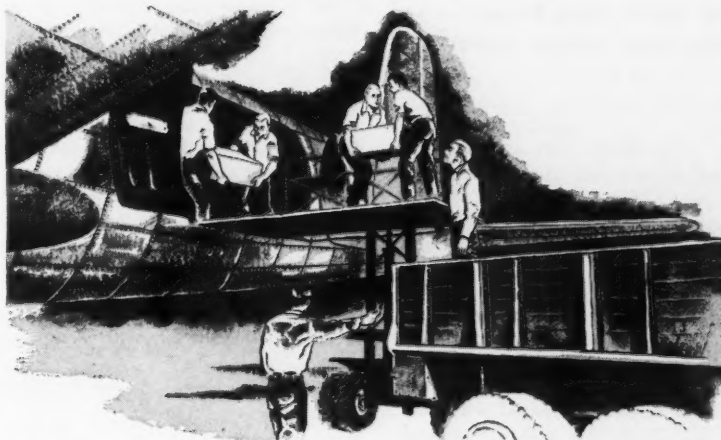
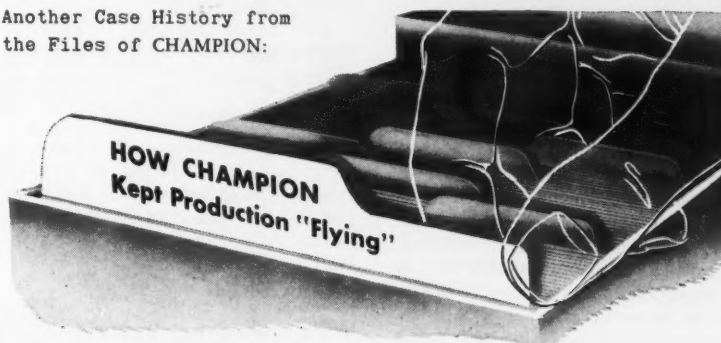
PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY SAUSAGE • LARD FLAKES



Rath
BLACK HAWK
MEATS
FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

Another Case History from the Files of CHAMPION:



Problem:

A Michigan account* set up on a regular shipping schedule basis found themselves out of bags one night as a result of an unanticipated sudden increase in business.

Solution:

A phone call to **Champion** and **Champion's** own plane delivered enough bags to keep production going until the regularly scheduled truckload arrived at their plant.

Moral: Prompt service, timely delivery, design ideas, production help—they all go hand in hand with the top quality bags and roll stock produced by **Champion**. For proof, see one of the twenty-five **Champion** Packaging Specialists located coast-to-coast or call or write us today.

*Name on request

160 NORTH LOOMIS STREET, CHICAGO 7, ILLINOIS

Converters of Cellophane and Glassine Printed Rolls and Bags



JULY 17, 1954

Week's Closing Markets

West African Oils Could Press U. S. Trade in Europe

United States oilseeds and edible oils may in the future face substantially greater competition in European markets as result of increased supplies of high quality, edible-grade palm oil in West Africa, according to a U.S. Department of Agriculture marketing study. The larger supplies of high quality oil are the result of important improvements which have been, and are continuing to be made in palm oil quality, especially in Nigeria and the Belgian Congo.

Though palm oil quality has risen, the department's study indicates that West African production of oilseeds—particularly peanuts—and of oil palm products in general, is not likely to increase rapidly in the near future. Native production, still the major source of supply, is directly affected by world prices, and weather also is an important factor, especially in the case of peanuts.

June Cattle, Hog Prices Below May; Lambs Higher

Cattle and hog prices came under pressure in June, while the market for slaughter lambs improved considerably from May, Chicago livestock market figures indicated. Cattle topped at \$27.25 and averaged \$23.40 compared with \$30 and \$23.60 for May, while the June 1953 top and average were \$25.00 and \$21.75.

Top June hogs were \$27.50 and they averaged \$21.60 compared with \$28.35 and \$25.00 in May and \$26.90 and \$23.35 in June last year. The June top and average for lambs were \$28 and \$24.65 compared with \$25 and \$22.75 in May and \$29.00 and \$25.10 in June last year.

THURSDAY'S CLOSINGS Provisions

The Chicago hog top was \$24.75; average, \$19.50. Provision prices were quoted as follows: Under 12 pork loins, 60; 10/14 green skinned hams, 52; Boston butts, 38 asked; 16/down pork shoulders, 35 nom.; 3/down spareribs, 49½; 8/12 fat backs, 13@ 13½; regular pork trimmings, 19½ nom.; 18/20 DS bellies, 26½ nom.; 4/8 green picnics, 37 nom.; 8/up green picnics, 24½.

P.S. loose lard was quoted at 16.62½ nom. and P.S. lard in tierces at 16.50 nom.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.55-48; Sept. 15.38b-44a; Oct. 15.10b-15a; Dec. 14.90b-94a; Jan. 14.90b; Mar. 15.02; and May 15.04b-10a.

Sales: 64 lots.

Wholesale Price Indexes

Meats were among the few items which increased in price for the week ended July 6 to 93.7 from 92.4 the week before, according to the Bureau of Labor Statistics. The average primary market basket price advanced 0.1 per cent to 110.0 on the basis of the 1947-49 average of 100 per cent for the period. Live steers rose 2.6 per cent, hides, 2.5; while tallow declined 5.2 and lard, 5.4 per cent.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended July 10, with comparisons:

	Week July 10	Previous Week	Cor. Week 1953
Cured meats, pounds	8,869,000	9,050,000	4,063,000
Fresh meats, pounds	10,100,000	26,238,000	21,124,000
Lard, pounds ..	2,459,000	4,231,000	2,914,000

PHILADELPHIA FRESH MEATS

Tuesday, July 13, 1954
WESTERN DRESSED

BEEF (STEER):	
Prime, 600/800	None quoted
Choice, 500/700	\$41.50@43.00
Choice, 700/900	40.50@42.00
Good, 500/700	37.50@39.50
Commercial, 350/700	None quoted

COW:	
Commercial, 350/700	28.50@30.25
Utility, all wts.	24.00@26.50

VEAL (SKIN OFF):	
Choice, 80/110	33.00@36.00
Choice, 110/150	35.00@36.00
Good, 50/80	29.00@31.00
Good, 80/110	31.00@33.00
Good, 110/150	31.00@33.00
Commercial, all wts.	27.00@30.00
Utility, all wts.	22.00@26.00

LAMB (Spring):	
Prime, 30/50	52.00@55.00
Prime, 50/60	47.00@52.00
Choice, 30/50	51.00@54.00
Choice, 50/60	46.00@51.00
Good, all wts.	46.00@49.00
Utility, all wts.	38.00@42.00

MUTTON (EWE):	
Choice, 70/down	16.00@18.00
Good, 70/down	15.00@17.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8-10	64.00@67.00
(Bladeless included) 10-12	64.00@67.00
(Bladeless included) 12-16	58.00@60.00
Butts, Boston style, 4-8	42.00@45.00
SPARERIBS, 2 lbs. down	50.00@53.00

LOCALLY DRESSED	
STEER BEEF CUTS:	
	Prime Choice
Hindqtrs., 600/800	\$53.00@56.00 \$52.00@54.00
Hindqtrs., 800/900	53.00@54.00 51.00@53.00
Round, no flank	50.00@53.00 50.00@53.00
Hip rd., with flank	47.00@51.00 48.00@50.00
Full loin untrim	54.00@58.00 53.00@55.00
Rib (7 bone)	55.00@63.00 50.00@54.00
Arm Chuck	33.00@35.00 32.00@34.00
Brisket	28.00@30.00 28.00@30.00
Short plates	15.00@17.00 15.00@17.00

International Posts \$100,000 For 1954 Prizes; Changes Rules

Premiums of over \$100,000 were approved for the 1954 International Live Stock Exposition when the directors of the show met recently to consider the classification for the 55th annual exposition. The show will be held November 26 to December 4 in the International Amphitheatre to which a 180,000 square ft. addition will be completed before the opening date of the exposition. Changes in rules pertaining to sheep, hogs and cattle entries were also approved.

CANADIAN STORAGE STOCKS

Cold storage holdings in Canada on June 1, 1954, with comparisons, as reported to THE NATIONAL PROVISIONER, in 1,000 lbs.:

Commodity	June 1 1954*	May 1 1954†	June 1 1953	5-year Average June 1
Beef, frozen	9,566	10,417	30,586	14,961
Veal, frozen	3,591	3,240	3,380	2,951
Pork, frozen	32,210	30,913	46,631	35,513
Mutton & Lamb, frozen	1,165	1,935	1,294	1,066

*Preliminary. †Revised.

ST. LOUIS HOGS IN JUNE

Hog receipts, weights and range of prices at the St. Louis National Stock Yards, Ill., were reported by H. L. Sparks & Co. as follows:

	June 1954	June 1953
Hogs received	159,673	172,002
Highest top price	\$27.25	\$27.10
Lowest top price	25.50	24.00
Average price	24.81	25.16
Average weight, lbs.	222	211

THE NATIONAL PROVISIONER

IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

"CUDAHY OF CUDAHY"
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

LIVESTOCK MARKETS... Weekly Review

None quoted
\$41.50@43.00
40.50@42.00
37.50@39.50
None quoted

28.50@30.25
24.00@26.50

33.00@36.00
33.00@36.00
29.00@31.00
31.00@33.00
31.00@33.00
27.00@30.00
22.00@26.00

52.00@55.00
47.00@52.00
51.00@54.00
46.00@51.00
46.00@49.00
38.00@42.00

16.00@18.00
15.00@17.00

64.00@67.00
64.00@67.00
58.00@60.00
42.00@45.00
50.00@53.00

Choice
\$52.00@54.00
51.00@53.00
50.00@52.00
48.00@50.00
53.00@55.00
50.00@54.00
32.00@34.50
28.00@30.00
15.00@17.00

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STOCKS Canada on arisons, as PROVISION-

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53 June 1
5,586 14,961
1,380 2,961
6,631 35,513
2,294 1,066

JUNE

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onal Stock
by H. L.

June-1953
172,002
\$27.10
24.00
25.16
211

PROVISIONER

Shipment of N. Z. Boneless Beef Arrives in U. S.

A shipment of boneless cow beef and boneless bull beef has arrived in San Francisco from New Zealand, importers of the meat have reported. This is the first beef from that country to arrive in the U. S. since last year and is limited to boneless processing beef.

Prices on the meat are understood to be considerably lower than the domestic product. Anyone handling the meat must secure a license, pay a fee and the meat must be tagged "Foreign Cold Storage Beef" until the final processing.

In view of the large supply of cattle in this country, E. F. Forbes, president of the Western State Meat Packers Association, has expressed his displeasure in the arrival of the meat which he said "is not needed and only serves to depress the market for domestic beef." Some of it was immediately reshipped to Guam for civilian use.

Twin Needs of Cattlemen

Beef promotion and beef research are the most important objectives of the cattle industry, Don Collins, first vice president of the American National Cattlemen's Association, told the National Livestock Brands Conference in Clovis, N. M.

LIVESTOCK CAR LOADINGS

A total of 5,894 cars was loaded with livestock during the week ended July 3, 1954, according to the American Association of Railroads. This was an increase of 447 over the same week of 1953 and 1,268 cars more than in the like period of 1952.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during May, 1954 and 1953, as reported by the U. S. Department of Agriculture:

CATTLE (EXCLUDING CALVES)

	Salable receipts	Total receipts	Local slaughter
May, 1954	1,408,944	1,775,021	978,348
April, 1954	1,356,237	1,646,938	887,669
May, 1953	1,333,557	1,671,050	856,462
Jan.-May, 1954 ..	7,295,811	8,690,422	4,880,416
Jan.-May, 1953 ..	6,576,489	7,788,989	4,339,215
5-yr. av. (May 1949-53)	1,153,239	1,405,256	743,527

CALVES

May, 1954	290,272	391,563	229,615
April, 1954	295,397	393,110	234,373
May, 1953	288,669	383,454	214,793
Jan.-May, 1954 ..	1,514,466	1,964,275	1,152,323
Jan.-May, 1953 ..	1,402,466	1,748,971	1,065,672
5-yr. av. (May 1949-53)	290,772	379,353	210,447

HOGS

May, 1954	1,433,371	1,909,353	1,314,493
April, 1954	1,508,055	2,067,019	1,499,348
May, 1953	1,400,819	2,031,296	1,373,113
Jan.-May, 1954 ..	7,889,090	11,033,629	7,886,015
Jan.-May, 1953 ..	9,423,638	13,309,933	9,343,413
5-yr. av. (May 1949-53)	1,929,873	2,639,802	1,757,117

SHEEP AND LAMBS

May, 1954	528,947	1,133,444	597,705
April, 1954	550,944	1,202,538	581,246
May, 1953	478,831	1,146,891	572,826
Jan.-May, 1954 ..	2,848,870	5,686,909	2,902,955
Jan.-May, 1953 ..	3,006,586	5,768,424	3,046,554
5-yr. av. (May 1949-53)	542,930	1,176,414	510,025

N. D. Governor, Beef Campaigner

North Dakota's governor, Norman Brunnsdale, joined the state's beef promotion campaign by displaying the sticker, "Eat Beef - Watch Your Curves" just underneath his No. 1 license plate. The campaign is sponsored by the North Dakota Stockmen's Association.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets, as reported by the USDA:

	Hogs	Sheep
June, 1954	830,500	110,700
May, 1954	816,000	96,500
June, 1953	893,000	88,100

Mexico Sizing Up Cattle For '55 Northward Trek

Cattlemen's organization in Northern Mexico, adjoining the U. S. border, are counting their exportworthy cattle at the request of the Ministry of Agriculture to ascertain the exact number of head available for movement when shipment to north of the Rio Grande of live cattle resumes on January 1.

This census, the Ministry explained, will permit assigning quotas for export and servicing the Mexican market.

Government and cattlemen sources estimate that some 650,000 head can be shipped stateside during 1955. That will be around 100,000 more head than was the average annual export before the border was closed to this business because of the recent devastating hoof-mouth disease epidemic.

Cow Run Heavy at Denver

Receipts of livestock at the Denver market in recent weeks has been running heavy in cows, according to reports from the Denver yards. The number of cows are just about double that of a year ago, due mostly to liquidation of herds in Wyoming and Colorado drought areas. Receipts of stock cattle are about 30 to 40 per cent above last year, the report added. Light cows and heifers are meeting a narrow demand.

JUNE HOG-CORN RATIO

Hog and corn prices at Chicago and hog-corn price ratio for June:

	Barrows and gilts per 100 lbs.	Corn No. 3, yellow per bu.	Hog-corn price ratio
June, 1954	\$24.02	\$1.013	14.9
May, 1954	28.05	1.590	16.4
June, 1953	25.12	1.546	16.2



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For So Little (Cost)**

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DAYTON, OHIO
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FLORENCE, S.C.
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FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.

JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
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PAYNE, OHIO
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SIOUX FALLS, S.D.
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SERVICE

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VALLEY PRIDE PACKING CO., Inc., of Huntsville, Ala., is going "whole hog" in its cooperation with the campaign to encourage careful handling of livestock. The accompanying pictures show the message, "when livestock bruises everybody loses," that Valley Pride meat trucks advertise in their daily rounds of pork deliveries.

Cut-Ration Hogs Make Most Efficient Gains in Tests

Hogs fed at the rate of 85 per cent full feed made the most efficient gains in tests conducted at the University of Missouri Agricultural Experiment Station. L. F. Tribble, animal nutritionist at the school, in a report on the experiment, said that the tests were designed to study the effect of limited

feeding on the efficiency of production and carcass quality.

It was found, however, that the rate of gain was slightly less than for the lot of hogs on full feed and it took 20 days longer to bring them up to desired weight. Hogs from the 65 and 75 per cent ration lots produced undesirable carcasses, the report indicated. Hogs from the 85 per cent lot produced the biggest hams and loins.

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during May, 1954, and 1953 at the 64 public markets.

TOTAL SALABLE RECEIPTS*

	May 1954	May 1953
Cattle	1,468,944	1,310,320
Calves	1,468,944	1,363,537
Hogs	1,433,371	1,460,619
Sheep	528,947	478,881

TOTAL DRIVEN-IN RECEIPTS

	May 1954	May 1953
Cattle	1,435,856	1,310,320
Calves	334,742	306,671
Hogs	1,865,374	1,728,050
Sheep	584,984	528,210

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total May receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 81.0; calves, 85.5; hogs, 87.2; and sheep, 51.6. Percentages in 1953 were 78.4, 80.5, 85.1 and 46.1.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in June, 1954, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Receipts	27,149	6,856	5,520	42,741
Shipments	17,220	2,673	2,083	37,140
Local slaughter ...	9,929	4,183	3,437	5,601



The Case of the Unwanted Thumbprint

BY HOWE . . . THE WORLD'S CHILLER

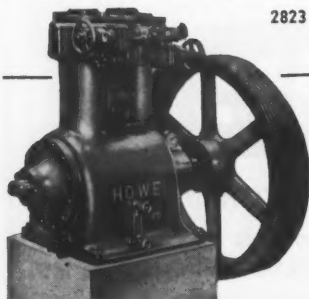
John Q. Packer studied his financial statement with dismay. "Could it mean that old 'Dirty Thumb' Obsolescence is here in my plant? Yes, there are his prints all over my profit sheet!"

Startled, "J.Q." called in the Howe "private eye". Quickly they found the culprit hiding in the obsolete, inefficient refrigeration system. The unseen losses had been robbing "J.Q." cold.

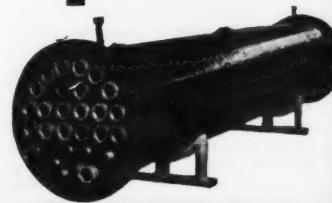
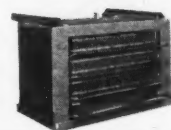
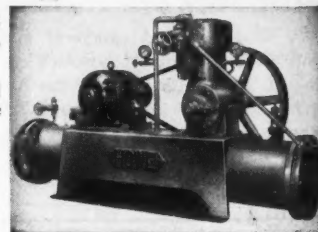
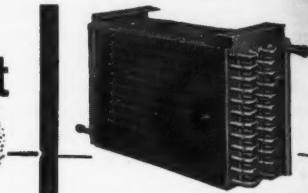
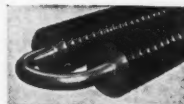
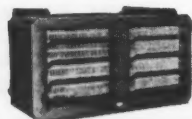
John Q. is purring like a kitten now! His new Howe equipment provides exact temperature and humidity at all times! It has cut risk of spoilage, assures better production, and keeps his products at profit peak. "The know-how of 42 years' specialization goes into those machines", said the private eye, hurrying to his next case.

HOWE ICE MACHINE CO.

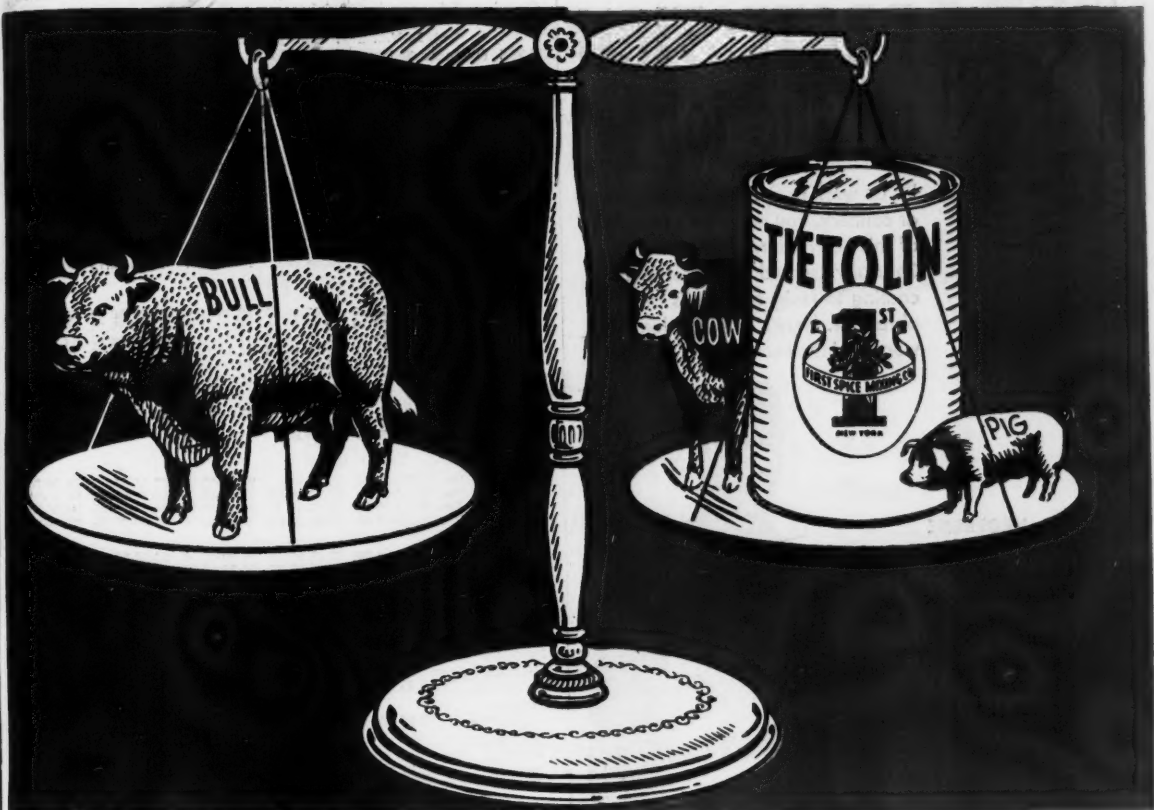
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IN
KETS

receipts
May,
public

May 1953
1,310,323
1,353,557
1,490,619
478,831

May 1953
1,310,323
306,671
1,728,056
528,216

and direct
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public mar-
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direct
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yards:
gs, 87.2;
in 1953
1.

CK

in June,
DA:

Hogs Sheep
520 42,741
083 37,140
437 5,901





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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 13, were reported by the Agricultural Marketing Service, Livestock Division, as follows.

	St. L.	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):						
BARROWS & GILTS:						
Choice:						
120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$21.75-23.50	None rec.	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	23.25-24.60	\$22.50-24.50	None rec.	\$20.00-23.50	\$22.50-23.00	None rec.
180-200 lbs.	24.25-24.75	24.00-24.85	\$23.25-23.75	23.00-24.25	23.00-24.00	None rec.
200-220 lbs.	24.50-24.75	24.00-24.85	23.25-23.75	23.00-24.25	22.50-23.75	None rec.
220-240 lbs.	24.00-24.75	23.50-24.75	23.25-23.75	23.00-24.25	22.50-23.75	None rec.
240-270 lbs.	23.00-24.25	22.00-24.00	21.50-22.25	20.50-24.00	20.25-23.00	None rec.
270-300 lbs.	21.00-23.25	20.50-22.50	None rec.	19.50-20.75	19.00-20.50	None rec.
300-330 lbs.	20.25-21.25	19.25-20.75	None rec.	17.00-19.75	17.00-19.50	None rec.
330-360 lbs.	None rec.	18.50-19.75	None rec.	17.00-19.75	15.50-18.00	None rec.
Medium:						
160-220 lbs.	None rec.	None rec.	None rec.	16.00-22.75	None rec.	None rec.
SOWS:						
Choice:						
270-300 lbs.	19.00-19.50	19.00-20.25	18.50-19.00	19.50-20.50	20.00-20.50	None rec.
300-330 lbs.	19.00-19.50	19.75-19.50	18.25-19.00	18.50-19.75	19.00-20.00	None rec.
330-360 lbs.	18.00-19.25	17.50-19.25	17.00-18.25	17.00-18.75	17.50-18.50	None rec.
360-400 lbs.	17.00-18.25	16.50-18.00	16.50-17.25	16.00-17.25	16.00-17.50	None rec.
400-450 lbs.	16.00-17.25	15.75-16.75	16.00-17.50	15.25-16.75	14.00-16.50	None rec.
450-550 lbs.	14.25-16.25	14.75-16.00	14.50-16.00	14.75-15.50	14.00-16.50	None rec.
Medium:						
250-500 lbs.	None rec.	None rec.	None rec.	14.50-19.50	None rec.	None rec.
SLAUGHTER CATTLE & CALVES:						
STEERS:						
Prime:						
700-900 lbs.	23.50-25.00	None rec.	23.00-25.00	23.00-25.00	23.00-24.00	None rec.
900-1100 lbs.	24.00-26.00	24.75-26.50	24.00-25.50	23.75-25.75	23.75-25.75	None rec.
1100-1300 lbs.	24.50-26.50	25.25-26.75	24.25-25.50	24.25-26.25	24.00-25.00	None rec.
1300-1500 lbs.	24.50-26.50	25.00-26.50	24.25-25.50	24.50-26.25	24.00-25.00	None rec.
Choice:						
700-900 lbs.	21.50-24.00	22.25-24.75	20.50-24.00	20.50-23.75	21.00-23.75	None rec.
900-1100 lbs.	22.00-24.50	22.75-25.25	20.75-24.25	20.75-24.25	21.25-24.00	None rec.
1100-1300 lbs.	22.50-24.50	23.00-25.25	21.25-24.25	21.50-24.50	21.75-24.00	None rec.
1300-1500 lbs.	22.50-24.50	23.00-25.25	21.25-24.25	21.50-24.50	21.75-24.00	None rec.
Good:						
700-900 lbs.	18.00-22.00	18.25-22.75	17.50-20.75	18.50-20.50	17.50-21.25	None rec.
900-1100 lbs.	18.50-22.50	18.75-23.00	18.25-21.25	19.00-21.25	18.00-21.75	None rec.
1100-1300 lbs.	19.00-22.50	19.25-23.00	18.75-24.25	19.00-21.50	18.00-21.75	None rec.
Commercial, all wts.	15.50-19.00	15.50-19.25	14.00-19.00	16.00-19.00	15.00-18.00	None rec.
Utility, all wts.	12.50-15.50	13.00-15.50	9.75-14.00	13.50-16.00	14.00-15.00	None rec.
HEIFERS:						
Prime:						
600-800 lbs.	23.25-24.50	None rec.	22.00-23.50	22.25-23.25	22.00-23.00	None rec.
800-1000 lbs.	23.50-24.50	23.75-24.75	22.50-24.00	22.50-23.75	22.50-23.50	None rec.
Choice:						
600-800 lbs.	21.00-23.50	21.50-23.75	18.50-22.50	19.00-22.25	19.75-22.00	None rec.
800-1000 lbs.	21.00-23.50	22.00-24.00	19.25-22.50	19.50-22.50	20.25-22.50	None rec.
Good:						
500-700 lbs.	16.50-21.00	15.50-22.00	14.00-19.00	16.50-19.00	17.00-19.75	None rec.
700-900 lbs.	17.00-21.00	17.00-22.25	15.00-19.00	16.50-19.50	17.00-20.25	None rec.
Commercial, all wts.	13.00-17.00	13.50-17.50	11.25-15.00	13.00-16.50	14.50-17.00	None rec.
Utility, all wts.	10.50-13.00	10.50-14.00	9.00-11.50	10.50-13.00	13.00-14.50	None rec.
COWS:						
Commercial, all wts.	10.50-13.00	12.00-13.50	9.75-12.00	11.25-12.75	12.00-13.00	None rec.
Utility, all wts.	9.00-10.50	9.25-12.00	8.50-10.75	9.25-11.25	9.25-12.00	None rec.
Can. & cut., all wts.	6.50-9.00	7.00-10.00	6.50-8.50	7.00-9.25	8.00-9.50	None rec.
BULLS (Yrln. Excl.) All Weights:						
Good	None rec.	12.50-15.00	None rec.	11.50-13.00	13.50-14.00	None rec.
Commercial	13.50-14.50	16.25-17.00	12.75-13.75	14.50-15.50	13.50-14.00	None rec.
Utility	12.50-13.50	13.50-16.25	11.00-12.75	13.00-14.50	13.50-16.00	None rec.
Cutter	11.00-12.50	12.00-13.50	10.00-11.00	11.00-13.00	13.50-16.00	None rec.
VEALERS, All Weights:						
Ch. & pr.	17.00-21.00	20.00-22.00	16.00-18.00	17.00-19.00	20.00-22.00	None rec.
Com'l & gd.	11.00-17.00	16.00-20.00	11.00-16.00	12.00-17.00	16.00-20.00	None rec.
CALVES (500 Lbs. Down):						
Ch. & pr.	18.00-20.00	17.00-20.00	15.50-18.00	16.00-18.00	18.00-20.00	None rec.
Com'l & gd.	11.00-16.00	14.00-17.00	10.00-15.50	12.00-16.00	15.00-18.00	None rec.
SHEEP & LAMBS:						
SPRING LAMBS:						
Ch. & pr.	22.50-24.00	23.00-24.00	22.00-23.25	23.00-23.50	22.50-23.50	None rec.
Gd. & ch.	20.00-22.50	21.00-23.00	19.00-22.00	20.00-23.00	19.00-22.50	None rec.
EWES (Shorn):						
Gd. & ch.	4.00-4.50	5.00-5.75	4.50-5.00	4.50-5.00	5.00-5.50	None rec.
Cull & util.	3.00-4.00	4.00-5.00	3.00-4.50	3.00-4.50	3.00-5.00	None rec.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

	CATTLE		
	Week Ended	Prev. Week	Cor.
Chicago	28,154	24,218	22,358
Kan. City	18,981	17,462	18,288
Omaha	23,755	25,281	20,464
East St. L.	10,690	12,042	11,139
St. Joseph	10,741	12,441	8,555
St. Paul	13,872	10,134	10,087
Wichita	3,569	3,998	5,039
New York & Jer. City	11,133	12,249	10,101
Okl. City	7,508	12,944	10,743
Cincinnati	4,475	4,364	3,457
Denver	9,886	16,653	11,646
St. Paul	15,200	15,194	13,274
Milwaukee	2,850	3,120	3,194
Total	160,314	170,100	143,285

	HOGS		
	Week Ended	Prev. Week	Cor.
Chicago	27,599	24,192	24,509
Kan. City	8,329	9,427	8,151
Omaha	18,499	23,867	23,017
East St. L.	12,764	13,264	13,441
St. Joseph	10,650	13,917	13,304
St. Paul	12,749	12,772	16,687
Wichita	4,173	6,092	4,508
New York & Jer. City	32,406	37,328	32,154
Okl. City	7,379	8,952	5,802
Cincinnati	10,185	10,588	7,883
Denver	6,046	13,278	7,283
St. Paul	19,076	25,537	22,223
Milwaukee	3,159	3,662	3,812
Total	178,016	200,815	182,774

	SHEEP		
	Week Ended	Prev. Week	Cor.
Chicago	4,150	2,989	3,901
Kan. City	6,450	6,440	5,350
Omaha	8,795	10,284	8,755
East St. L.	6,084	6,897	6,701
St. Joseph	6,166	8,293	6,625
St. Paul	5,543	4,717	4,390
Wichita	1,546	1,782	11,255
New York & Jer. City	41,340	47,517	45,382
Okl. City	2,507	3,105	3,937
Cincinnati	677	1,062	616
Denver	5,442	11,157	5,592
St. Paul	1,584	1,478	1,455
Milwaukee	542	621	612
Total	90,826	76,342	94,571

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter in Canada for week ended July 3:

	Week Ended	Same wk. Last Yr.
	July 3 1934	
CATTLE		
Western Canada	11,866	9,847
Eastern Canada	13,985	11,481
Total	25,851	21,328
HOGS		
Western Canada	33,027	29,788
Eastern Canada	34,386	34,712
Total	67,413	64,500
SHEEP		
Western Canada	1,078	1,024
Eastern Canada	2,572	2,749
Total	3,650	3,773

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 10:

Salable	131	276	18	48
Total (inc. directs)	5,594	4,133	14,084	20,413
Prev. wk.	124	197
Salable	124	197
Total (inc. directs)	6,130	4,399	15,519	14,124

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
July 8	3,452	383	14,058	1,262
July 9	1,242	105	5,071	575
July 10	380	220	987	81
July 12	22,083	442	9,322	2,021
July 13	5,000	400	9,000	1,021
July 14	12,000	500	7,500	2,500
*Week so far	39,063	1,342	25,822	6,021
Wk. ago	41,290	1,168	28,829	6,007
Yr. ago	32,583	1,834	24,709	6,541
2 years ago	34,161	1,197	36,000	7,316

*Including 91 cattle, 1,166 hogs and 427 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
July 8	2,958	59	4,026	223
July 9	1,712	62	2,579	71
July 10	286	14	1,052	...
July 12	6,666	10	1,799	...
July 13	3,000	...	2,000	300
July 14	5,000	...	1,500	600
Week so far	14,666	10	5,290	900
Wk. ago	13,444	327	6,614	217
Yr. ago	11,744	226	5,760	34
2 years ago	13,678	163	8,421	48

JULY RECEIPTS		
	1934	1933
Cattle	90,008	66,279
Calves	4,093	3,753
Hogs	88,913	83,509
Sheep	12,359	16,516

JULY SHIPMENTS		
	1934	1933
Cattle	36,603	32,080
Hogs	25,409	19,711
Sheep	1,461	540

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., July 14:			
	Week ended July 14	Week ended July 7	July 7
Packers' purch.	29,390	22,502	...
Shippers' purch.	13,549	13,365	...
Total	42,938	35,867	...

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, July 14 were reported as shown in the table below:

CATTLE:	
Steers, choice	\$24.75 only
Steers, good	18.50@21.50
Steers, commercial	20.00 only
Heifers, choice	23.00 only
Heifers, com'l. & gd.	18.75@21.25
Cows, util. & com'l.	11.50@15.00
Cows, can. & cut.	8.50@11.00
Bulls, util. & com'l.	14.50@17.00

CALVES:	
Vealers, ch. & pr.	None rec.
Com'l. choice	18.00@20.00
Calves, util. & gd.	15.00@19.00
HOGS:	
Choice, 220/230	\$23.75@24.50
Sows, 385/535	13.00@15.00
LAMBS (Spring):	
Good & pr.	None rec.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, July 9, with comparisons:

	Cattle	Hogs	Sheep
Week to date	254,000	271,000	85,000
Previous week	281,000	313,000	114,000
Same wk. 1933	255,000	291,000	119,000
1934 to date	7,630,000	9,566,000	4,227,000
1933 to date	7,161,000	11,198,000	4,312,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending July 8:			
	Cattle	Calves	Hogs
Los. Ang.	7,300	625	1,850
N. Portl.	2,240	625	935
San Fran.	1,375	400	1,300

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 10, 1934, as reported to The National Provisioner:

CHICAGO	
Armour	1,413 hogs; Wilson, 5,919 hogs; Agar, 9,621 hogs; Shippers, 14,301 hogs; and Others, 10,646 hogs.
Total	28,154 cattle; 1,451 calves; 41,900 hogs; and 4,150 sheep.

KANSAS CITY	
Armour	3,952 Cattle Calves Hogs Sheep
Swift	3,743 1,577 1,171 1,773
Wilson	1,144 2,271
Butchers	5,280 2 686 396
Others	1,223 2,147 2,344
Totals	15,342 3,639 8,328 6,450

OMAHA	
Armour	7,071 5,298 2,495
Cudahy	3,337 3,916 913
Swift	4,635 3,230 859
Wilson	3,373 2,957 1,742
Cornhusker	608
O'Neil	490
Neb. Beef	413
Eagle	79
Gr. Omaha	900
Hoffman	110
Rothschild	595
Roth	1,101
Kingman	1,223
Merchants	114
Midwest	81
Omaha	445
Union	509
Others	12,260
Totals	24,730 27,661 6,019

EAST ST. LOUIS	
Armour	2,352 703 2,192 3,686
Swift	3,789 2,908 4,976 2,398
Hunter	938 2,989
Hell	2,131
Krey	476
Laclede	...
Luer	...
Totals	7,059 3,611 12,764 6,084

ST. JOSEPH	
Swift	3,401 589 6,255 1,963
Armour	3,007 419 3,977 1,928
Others	4,660 186 3,098
Totals	11,068 1,194 13,330 3,891

SIOUX CITY	
Armour	5,629 1 4,535 1,080
Cudahy	4,186 5,824 744
Swift	4,195 2,925 579
Butchers	349
Others	11,600 8 13,241 20
Totals	25,950 9 26,525 2,423

WICHITA	
Cudahy	1,296 390 754 1,540
Kansas	559
Dunn	87
Dold	184 581
Sunflower	19
Pioneer	33
Excel	549
Others	975 239 1,784
Totals	3,682 390 1,574 3,330

OKLAHOMA CITY	
Armour	1,642 176 374 956
Wilson	1,907 409 136 925
Others	1,966 197 914 44
Totals	4,605 782 1,424 1,925

*Do not include 870 cattle, 548 calves, 5,955 hogs and 582 sheep direct to packers.

LOS ANGELES	
Armour	202 32
Cudahy	...
Swift	329
Wilson	225
Ideal	656
United	651 371
Atlas	570
Acme	471
Gr. West	458
Clougherty	367
Luer	195 395
Others	3,219 332 236
Totals	6,947 384 1,569

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,320	115	1,801	3,566
Swift	1,977	140	1,216	2,424
Cudahy	943	84	1,634	265
Wilson	496
Others	5,586	86	1,839	315
Totals	10,322	425	6,290	6,370

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	309
Kahn's
Meyer	106	89
Schlachter
Northside
Others	4,106	1,100	8,037	3,162
Totals	4,211	1,189	9,278	3,471

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,438	2,084	5,616	494
Bartusch	1,060
Cudahy	1,129	118	...	475
Riffin	909	30
Superior	1,492
Swift	5,272	2,171	13,460	625
Others	2,753	945	9,654	...
Totals	17,953	5,348	28,730	1,581

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,947	2,888	717	3,067
Swift	2,265	1,706	858	3,571
Bl. Bon.	345	60	152	...
City	367
Rosenthal	118	37
Totals	5,142	4,693	1,727	6,638

TOTAL PACKER PURCHASES

	Week Ended	Prev. Week	Cor.
	July 10	Week 1933	
Cattle	165,174	163,139	156,800
Hogs	181,110	194,194	175,280
Sheep	52,535	55,570	54,868

CORN BELT DIRECT TRADING

Des Moines, July 14—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:	
160-180 lbs.	\$19.50@22.00
180-240 lbs.	21.50@23.00
240-300 lbs.	19.60@22.75
300-400 lbs.	18.40@21.00
Sows:	
270-360 lbs.	18.00@19.25
440-550 lbs.	14.25@16.75

ogs Sheep
901 3,566
216 2,424
634 265
889 315
290 6,570

ogs Sheep
... 309
...
...
037 3,162
278 3,471

ogs Sheep
616 484
... 475
...
...
460 625
654
730 1,581

ogs Sheep
717 3,067
858 3,571
152
...
...
727 6,638

CHASES
Cor.
Week
1953
9 154,800
4 175,286
0 54,868

RECT

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vs:

9.50@22.00
1.50@25.00
9.00@22.75
8.40@21.00

8.00@19.25
4.25@16.75

receipts
follows
partment

Last week
actual
35,000
30,000
29,500
Holiday
29,000
34,000

E
K
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nesday,
llows:

None rec.
9.50@24.00
2.00 only
21.00@22.50
18.00 only
11.00@12.50
7.50@11.00
None rec.
13.50@15.50

20.00@21.00
17.00@20.00
13.00@17.00
9.00@11.00

25.00@26.00
18.00 only
20.00 only

VISIONER

GREAT LAKES PICKLE COMPANY

announces

Immediate Shipment of Custom Made

DICED SWEET PICKLES

made **EXCLUSIVELY** for the Meat Packing Industry.

- Naturally Beautiful Green Color.
- Immediate Delivery at All Times.
- A Guaranteed Wet Drained Weight.
- Perfectly Diced, Ready to Use in Your
- Loaves, Souse, & Other Specialties.

The only pickle company in the world devoting entire production to the meat packing industry. Manufactured and sold to you by men who know meat products, and experienced in the meat industry.

These are Great Lakes' own farm grown pickles. Processed under rigid production standards for use in the meat industry only. We do not give you a by-product of other pickled products. We eliminate for you seeds, stems, and other foreign matter.

General Offices and Factory:
Eau Claire, Michigan

Send Inquiries to
Sales Office and Warehouse:
2344 East 71st Street
Chicago 49, Illinois

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service)
For Week Ending July 10, 1954, with Comparisons

STEERS AND HEIFERS: Carcasses

Week ending July 10 .. 13,290
Week previous .. 12,598
Same week year ago .. 13,567

COW:

Week ending July 10 .. 1,822
Week previous .. 1,223
Same week year ago .. 1,237

BULL:

Week ending July 10 .. 488
Week previous .. 468
Same week year ago .. 416

VEAL:

Week ending July 10 .. 10,745
Week previous .. 11,311
Same week year ago .. 8,906

LAMB:

Week ending July 10 .. 30,375
Week previous .. 34,081
Same week year ago .. 35,072

MUTTON:

Week ending July 10 .. 996
Week previous .. 967
Same week year ago .. 1,770

HOG AND PIG:

Week ending July 10 .. 2,821
Week previous .. 2,903
Same week year ago .. 2,660

PORK CUTS:

Week ending July 10 .. 940,544
Week previous .. 996,749
Same week year ago .. 1,223,884

BEEF CUTS:

Week ending July 10 .. 155,281
Week previous .. 186,737
Same week year ago .. 127,623

VEAL AND CALF CUTS:

Week ending July 10 .. 13,107
Week previous .. 3,060
Same week year ago .. 7,900

LAMB AND MUTTON:

Week ending July 10 .. 2,742
Week previous .. 5,000
Same week year ago .. 325

BEEF CURED:

Week ending July 10 ..
Week previous .. 12,000
Same week year ago ..

PORK CURED AND SMOKED:

Week ending July 10 .. 369,248
Week previous .. 415,783
Same week year ago .. 519,399

LARD AND PORK FATS:

Week ending July 10 .. 4,085
Week previous .. 11,300
Same week year ago .. 17,140

LOCAL SLAUGHTER

CATTLE:

Week ending July 10 .. 11,133
Week previous ..
Same week year ago .. 9,115

CALVES:

Week ending July 10 .. 12,498
Week previous .. 13,687
Same week year ago .. 10,959

HOGS:

Week ending July 10 .. 32,469
Week previous .. 37,393
Same week year ago .. 29,423

SHEEP:

Week ending July 10 .. 41,940
Week previous .. 47,517
Same week year ago .. 38,630

COUNTRY DRESSED MEATS

VEAL:

Week ending July 10 .. 2,810
Week previous .. 2,612
Same week year ago .. 2,794

HOGS:

Week ending July 10 .. 52
Week previous .. 104
Same week year ago .. 20

LAMB AND MUTTON:

Week ending July 10 .. 21
Week previous .. 18
Same week year ago .. 8

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending July 10, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹ ..	11,133	12,490	32,409	41,340
Baltimore, Philadelphia ..	7,079	1,439	17,156	1,136
Cincinnati, Cleveland, Detroit, Indianapolis ..	15,682	7,199	52,056	14,043
Chicago Area ..	27,163	5,707	39,413	5,818
St. Paul-Wis. Areas ² ..	26,260	16,573	51,215	5,621
St. Louis Area ³ ..	14,606	8,540	35,255	11,757
Sioux City ..	10,597	2	12,746	5,563
Omaha Area ..	27,771	674	34,732	13,763
Kansas City ..	16,238	4,908	14,091	8,650
Iowa-So. Minnesota ⁴ ..	26,619	9,512	143,488	26,638
Louisville, Evansville, Nashville, Memphis ..	10,430	11,643	24,594	Available
Georgia-Alabama Areas ⁵ ..	7,579	5,165	10,186	...
St. Joseph, Wichita, Oklahoma City ..	16,679	3,981	23,864	13,811
Ft. Worth, Dallas, San Antonio ..	18,481	8,471	8,226	10,137
Denver, Ogden, Salt Lake City ..	13,006	670	8,577	16,085
Los Angeles, San Francisco Areas ⁶ ..	21,713	2,402	19,872	30,170
Portland, Seattle, Spokane ..	5,354	491	6,373	8,994
Grand Totals ..	276,390	99,875	534,253	213,516
Total previous week ..	295,614	114,639	610,287	227,559
Total same week 1953 ..	257,604	106,573	581,799	201,067

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Mobile, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida during the week ended July 9:

	Cattle	Calves	Hogs
Week ended July 9 ..	2,402	1,229	4,690
Week previous (five days) ..	2,989	1,653	5,361
Corresponding week last year ..	2,435	1,128	5,320

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Black Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

INDEPENDENT PACKER IN SOUTH OR SOUTHEAST

Would you be interested in formulating an incentive plan for a young plant superintendent or sausage maker whose interests would parallel or exceed your own, to lighten your load, stimulate sales, improve product, lower production costs? W-301, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER or SUPERINTENDENT: Experienced, large and small plants, practical, efficient. Slaughtering, cutting, curing, sausage, canning, rendering, etc. Excellent references. W-125, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AFTER 23 YEARS' SERVICE: Have been released from responsibilities as assistant superintendent for Armour, Omaha, thoroughly familiar with plant operations. Capable of being superintendent. ROBERT WINTER, 735 George Blvd., Omaha, Nebraska.

SUPERINTENDENT: Long experience. Expert in sausage, canning, curing, rendering, pork operations, labor relations and cost control. Excellent references. Available August. W-298, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER: Have over 30 years' experience in large and medium plants. Excellent record in profit making. Best references. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING MAN: All around hog and beef casing man desires position as foreman or working foreman. Willing to go anywhere. W-277, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

SUPERVISOR: Edible, inedible, wet or dry, refinery, meat scrap, tannage. Mid-West preferred. W-275, THE NATIONAL PROVISIONER, 15 W. Huron Street, Chicago 10, Illinois.

CHEMIST: 12 years' experience with present employer, a major meat packer. Supervisory ability. Desires more demanding duties. W-289, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES EXECUTIVE: Young, fully qualified to manage all phases of imported and domestic canned meats. Will relocate. W-290, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

INDUSTRIAL ENGINEER: Young, with considerable experience in sausage kitchen. Must be able to set and maintain standards and improve methods where necessary. This is a new but permanent position made necessary by our growing organization. Right man will be promoted to superintendent of this modern plant. Popular middle west location with ideal living conditions. Our employees know of this opening. Write in full confidence to Box W-279, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: For leading manufacturer of seasoning and curing compounds. Must be thoroughly familiar with sausage manufacture and under 45 years of age. Applicants must give full information as to their experience in first reply. Territory is open and established. W-300, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: For Midwest packer, experienced in the manufacture of Sausage, Smoked and Boiled Meats. Good salary, steady job. Give age and experience first letter. W-270, THE NATIONAL PROVISIONER, 15 W. Huron Street, Chicago 10, Illinois.

HELP WANTED

SALES REPRESENTATIVES WANTED

Well-established mid-west packhouse equipment and supply house (not a Chicago concern), is desirous of obtaining two high caliber sales representatives in good, established territories. Must be well versed in selling and have knowledge of packhouse and sausage manufacturing equipment. State experience in detail, age and enclose recent photograph. This is an excellent opportunity, with good earning potential. All replies will be kept strictly confidential. W-299, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN

Nationally known company with well-established business in meat and sausage packaging material wants an experienced salesman to handle their sales in Ohio and adjacent territory, with headquarters possibly in Cleveland, Ohio. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling the present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. Address

W-199, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SAUSAGE MAKER

Top experienced man to manufacture a complete line of strictly Kosher meat products. State salary expected and enclose references from previous employment. W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES SUPERVISOR: Experience with peddle truck sales required. Middle west territory. W-285, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP BEEF SPLITTER wanted for kill floor. Chicago packing plant. W-286, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

HELP WANTED

SAUSAGE FOREMAN or SUPERINTENDENT

One qualified man 5-10 years' experience including supervision of processing and packaging pressed ham and other luncheon leaves. Salary open. Location northern New Jersey. W-282, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN

Wanted by a reputable sausage manufacturer in the east. Must be able to make a full line of quality products. Must be honest, sober and a capable man. State past experience. Submit references of past employment. Excellent opportunity for right man. W-291, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N. Y.

MANUFACTURERS' REPRESENTATIVE

To sell specialized sheet metal equipment for meat packing industry. Exclusive territorial rights. Commission basis. State experience. Write to W-292, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAINTENANCE FOREMAN: Experienced in all phases of packing house repair, power and refrigeration, southeast location. Permanent position. Write full particulars, age, experience, salary requirements to Box W-294, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Middle west territory. State experience in first letter. W-284, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

1-2 cage gas fired Jourdan Cooker.....\$750.00
1-Atmos Smoke Maker complete with blower.....\$350.00
2-Sets gas burners complete with all controls.....\$350.00
F.O.B. our plant. Each item is in excellent condition. PROVO PACKING COMPANY, 3268 Monroe St., Toledo, Ohio.

★ **ANDERSON EXPELLERS** ★
All Models. Rebuilt, guaranteed.
We Lease Expellers.
MITTOCK & ASSOCIATES, Glen Riddle, Penna.

SILENT CUTTER: Buffalo No. 27-B, 5 H.P. motor, in excellent condition. Perfect for small plant just starting up or large plant experimental kitchen. F.O.B. Georgia. FS-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Practically new DeKalb refrigerated body-14 feet long-new automatic Thermo-King unit. Will sacrifice \$1000 to move now. JAY SHEAFOR, Jr., Richland Center, Wisconsin, Phone 27F3.

USED: Buffalo silent cutter, 300 pound capacity. Good condition. Price \$400. BOEPPLE SAUSAGE COMPANY, 600 Millbury St., Worcester, Mass.

LARD DRUMS: New seamless all galvanized 400 lb. lard drums with lids. 14 gauge. Never used. Manufactured by Pressed Steel Tank Company. Write to FS-287, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HYDRAULIC PRESS: Marolf 300 ton press with steam pump. \$1250.00 FOB AMERICAN BY-PRODUCTS CO., P.O. Box 5215, Tulsa 16, Oklahoma.

EQUIPMENT WANTED

WANTED TO BUY

#711 ANCO STAINLESS STEEL HAM RETAINERS, #1 size-11 x 6 x 5 1/2. Used and in good condition.

WILL SELL

STAINLESS HAM RETAINERS, Size-10 x 5 x 6, and 11 x 5 x 6. These are all in No. 1 condition.

THE SUGARDALE PROVISION COMPANY
1018 McKinley Ave., S.W. Canton, Ohio

WANTED: Two 10,000 lb. jacketed head late model cookers. One barrel washer. One 16 ft. Peck cutter and washer. TEXAS RENDERING CO. P.O. Box 1162, Bastrop, Texas.

MISCELLANEOUS

DEHYDRATION PLANT

Open time available on spray and tray drying equipment, suitable for contract, custom or experimental drying of foods or chemicals. FS-303, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PHILADELPHIA FOOD BROKER: selling grocery wholesalers and chain stores, desires additional lines. W-302, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

AUCTION

Complete Modern Sausage Mfg.

10,000 Sq. Ft. — One Story

MEAT PLANT

Slaughtering - Rendering - Manufacturing
Real Estate & Equipment

"RAINBOW FARMS"

George Hilgenberg
Richboro, Penna.

Slaughter House, Manufacturing Plant, Fully Equipped, Wholesale and Retail Store together with two story frame house and five acres in fabulous Bucks County, Penna. To be sold at auction regardless of sacrifice, as entirety or piece by piece.

2 P.M. (DST) Wed., August 25, '54
on the premises

Complete and modern four refrigerator room plant for slaughtering, manufacturing and rendering. Cattle & Hog pens. Fenced and divided. Main building concrete block and brick with cement floors. Tile roof. Oil fired steam boilers, 10,000 Sq. Ft. One story. All machinery modern & in excellent condition. Brochure upon request. Inspection 1 to 4 P.M., Sunday, August 16th.

Auctioneer

RAYMOND A. McPHERSON, INC.

136 N. 20th St. Phila., Pa. RI. 6-1313

FOR SALE OR LEASE: Small modern plant in northwest Washington, 150 miles from Seattle. Kill floor, sausage kitchen, two coolers, two smoke houses, building 50 x 75 feet, five room dwelling, 18 acres land, good farming area, 25,000 population. No other plant within a radius of 150 miles. FS-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: In west Texas. Medium capacity modern cattle and hog plant. Has been in continuous operation for many years. Equipment and plant in first class condition. FS-295, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT MARKET: For sale. With sausage making and killing facilities. Excellent opportunity for wholesale sausage route. \$15,000.00. Includes building 30' x 60' and small modern home. Terms. WM. LONGENECKER, Route 3, Angola, Indiana.

BUSINESS OPPORTUNITIES

FOR SALE OR LEASE: Meat processing and smoking plant located in Los Angeles, Cal., doing over million dollars yearly. Fully equipped, capable of doing 3 times present volume. Estab. 25 yrs. catering to independent and chain markets. Ry. siding to plant. Owner wishes to retire or will consider partnership if relieved of some responsibility.

FS-296, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

Kill Floor

6947—BEEF HOIST: Le Feill mdl. #1005-10, double action type, with 30" chain, 2000# cap., 68 fpm., 5 h.p. gear head mtr., New, never-used.....\$ 850.00

7382—FRICTION DROPPER: Boss #422, New, never-used..... 550.00

6946—LAUNDER: Dupps #170, New, never-used..... 225.00

7411—HOG DEHAIRER: Baby Boss Grate, #2502..... 450.00

7395—HOG & SHEEP CASING CLEANER: Boss #158, 2 HP. mtr..... 375.00

7287—UTILITY & VEAL SPLITTING SAWS: (2) Best & Donovan, 1/4 HP. mtr. ea..... 325.00

7289—SCRIBE SAWS: (2) Best & Donovan, ser. #S1128 & S1129, type M-L, single ph. mtr. ea..... 175.00

6380—CLEANERS: (97) New, Simmonds, Worden, White #91, 13" blade..... 8.00

Sausage Equipment

7386—SLICER: U.S. HD. #3, ser. #HP-3-301, stainless steel shingling comb, with metal stand.....\$1750.00

7306—SILENT CUTTER: Buffalo #60, less mtr. \$1475.00

7243—SILENT CUTTER: Buffalo #38-B, 15 HP. mtr. & extra knives, reconditioned, excel. cond..... 1050.00

7316—VIENNA SAUSAGE CUTTERS: Anco #688 (2) with drives & mtrs. ea..... 1175.00

7296—GRINDER: Buffalo #782G, with 40 HP. mtr. & str., excel. cond..... 1250.00

7019—GRINDER: Anco #521-56, with 7 1/2 HP. mtr. & starter..... 525.00

7295—STUFFER: Globe #390, 40 HP. mtr. & str., excel. cond..... 450.00

6378—STUFFER: Randall 400#, excel. cond..... 775.00

7156—DUAL STUFFER ATTACHMENT: Buffalo, for cont. stuffing by 2 stuffers, like new cond..... 325.00

7297—MIXER: Boss #225, 750# cap., new stainless steel hopper, 7 1/2 HP. mtr., recond., fully guaranteed..... 900.00

6819—FROZEN MEAT SLICER: Ace, 1 HP. mtr. & str., excel. cond..... 475.00

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7380—HAM MOLDS: (50) Anco #711-20, stainless steel, 5" x 5" x 12", like new cond. with new Tension springs & new ratchet covers..... 18.00

7004—HOY MOLDS: (200) stainless steel, like new cond..... 11.50

150—Pear shaped #P-16..... 11.50

50—Square, 16-18" cap. #P-18..... 11.50

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